Chocolate Peanut Butter Cookie Bars: back to recipe

INGREDIENTS:	DIRECTIONS:
• 1 16 oz. package refrigerated sugar cookie dough (or make your own dough) • 1 c. creamy peanut butter • 1/2 c. powdered sugar • 3 T. milk • 6 Reese's Peanut Butter Cups; chopped (or any other type of chocolate and peanut butter candy) • 1/2 c. chocolate chips, chocolate covered peanuts, salted peanuts, or anything similar	**Crust:** • Preheat oven to 350*F • Press cookie dough into the bottom of a 9 x 13" baking dish (I did not grease my dish and they came out just fine) • Bake in preheated oven for 10-12 minutes • Let cookie crust cool completely **Toppings:** • In a small bowl, mix peanut butter, powdered sugar, and milk until it's spreadable (add more milk if necessary) • Spread peanut butter mixture over cooled cookie crust • Chop up Reese's Peanut Butter Cups, peanuts (or whatever candies you're using) and press into peanut butter • Cut into bars and enjoy. • Refrigerate (or freeze) leftovers in a covered container

Makes one 9" x 13" pan

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