

PEANUT BUTTER BARS

From <http://recipeshoebox.blogspot.com/2009/01/peanut-butter-bars-recipe.html>

The ingredients:

BARS:

1 cup **butter**
2/3 cup **peanut butter**
2 **eggs**
1 cup **sugar**
1 cup **brown sugar**
1 tsp. **vanilla**
2 cups **flour**
2 cups **oats**
1 tsp. **soda**
1/2 tsp. **salt**
1/3 -1/2 cup **peanut butter** (for glaze layer)

FROSTING:

3 cups **powdered sugar**
1/4 cup **cocoa**
2-3 Tbs. **milk**
1 tsp. **vanilla**
1/4 cup **butter**, softened

Mix first six ingredients together, then add the remaining flour and mix again. Spread in cookie sheet. Bake at 350° for 15-18 minutes (do not overcook). While peanut butter crust is baking mix the frosting ingredients until smooth and creamy.

Right after removing from the oven, dollop gobs of peanut butter over the top. After the peanut butter has softened a bit, spread it in a thin layer. Then add layer of frosting. Makes 24 bars.

Enjoy!