

Chocolate-Peanut Butter Bars



PREPARATION TIME
15 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
ice cream soda



Don't throw away empty peanut butter jars. The wide "mouths" make them perfect food storage containers. Paint or stencil the jars or lids to match your kitchen or to use as gift "packages" for home-baked goodies.

SHOPPING LIST

- chocolate chips
- peanut butter

ON HAND

- butter • eggs • oil
- vanilla extract • flour • salt
- baking powder • sugar

INGREDIENTS

- 2 cups semisweet chocolate chips, divided
- 1/2 cup butter or margarine
- 2/3 cup sugar
- 2 eggs
- 1 teaspoon vanilla extract
- 3/4 cup all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 1/3 cup chunky or creamy peanut butter
- 1 teaspoon vegetable oil
- 1/4 cup creamy peanut butter

MAKES **20** BARS

COOKIN' *Express*

- Grease the measuring cup before measuring the peanut butter to prevent sticking.
- Bake the bars in a foil pan for a quick take-along to the office or a party. Cool the bars in the pan, then just cut, serve and toss the pan.

Make Ahead

Bake a batch of these bars and layer between sheets of waxed paper in a sealed container. They will keep at room temperature for 3 days or refrigerated for 1 week.

♦ VARIATION

For a special treat, substitute cashew or almond butter for the peanut butter. Look for either in specialty food stores.

- 1 Preheat oven to 350°F. Grease an 8-inch square baking dish. Melt 1 cup chocolate and butter in a saucepan over low heat, blending well. Beat sugar, eggs and vanilla in a bowl. Blend in chocolate.



- 2 Mix flour, baking powder and salt in a bowl. Add to chocolate mixture; mix well. Stir in chunky peanut butter. Pour into prepared pan. Bake for 25 minutes.

- 3 Melt remaining chips with 1 teaspoon oil, stirring continually, in a small saucepan over low heat; set aside. Melt creamy peanut butter, stirring, in a small saucepan over low heat.



- 4 Spread melted chocolate over baked layer. Drizzle melted peanut butter over chocolate; swirl with tip of knife. Chill until firm. Cut into 2 x 3 1/4-inch bars.