

Chocolate Peanut Butter Oatmeal Bars



Ingredients

- 1 cup Quaker® Oats-Old Fashioned
- 1 cup all purpose flour
- 1/2 cup brown sugar
- 1 tsp baking soda
- 1/4 tsp salt
- 3/4 cup creamy peanut butter
- 1/2 cup milk
- 1 tbsp vanilla extract
- 1/3 cup chocolate chips

How to make it

1. Preheat oven to 350°F.
2. Mix sugar and peanut butter using a mixer (I used my Kitchen Aid stand mixer) on high for 2-3 minutes, then add vanilla extract.
3. Add oats, flour, baking soda and salt and mix on medium until the mix looks crumbly.
4. You may need to scrap the sides of bowl as the peanut butter may stick to it.
5. Once the mix is evenly mixed and crumbles, add milk on low until a dough is formed.
6. Fold in chocolate chips with a spoon.
7. Once the chocolate chips are evenly distributed, roll the entire mix into a ball using hands.
8. Place the ball of dough into an 8x8 cake pan, pressing the dough to fit evenly into the pan.
9. Bake for 17-20 minutes.
10. Remove once the bars are a golden brown.
11. Cut into squares when cool! (they will fall apart if you cut too soon!).

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	12

Made with



Quaker® Oats-Old Fashioned