

Fudge Filled Peanut Butter Bars



Ingredients

- 1 cup butter or margarine, softened
- 2 cups firmly packed brown sugar
- 2 eggs
- 1/4 cup peanut butter
- 2 cups Quaker® Oats (quick or old fashioned, uncooked)
- 2 cups all-purpose flour
- 1 tsp baking soda
- 1/4 tsp salt (optional)
- 2 tbsp peanut butter
- 2/3 cup chopped dry roasted peanuts
- 2 cups (11.5 oz pkg) milk chocolate chips

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	25-30 min	35 min	32

Made with



Quaker® Oats-Old Fashioned

How to make it

1. Heat oven to 350°F.
2. In large bowl, beat sugar, butter and 1/4 cup peanut butter with electric mixer until light and fluffy.
3. Beat in eggs.
4. Add combined flour, baking soda and salt; beat well.
5. Stir in oats; mix well.
6. Reserve 1 cup of oat mixture; set aside.
7. Spread remaining oat mixture evenly onto bottom of 13 x 9-inch baking pan.
8. In small saucepan, combine milk, chocolate chips and remaining 2 tablespoons peanut butter.
9. Cook over low heat until chocolate is melted, stirring constantly.
10. Remove from heat; stir in peanuts.
11. Spread mixture evenly over crust in pan.

12. Drop remaining oat mixture by teaspoonfuls evenly over chocolate mixture.
13. Bake 25 to 30 minutes or until light golden brown.
14. Cool completely on wire rack.
15. Cut into bars.