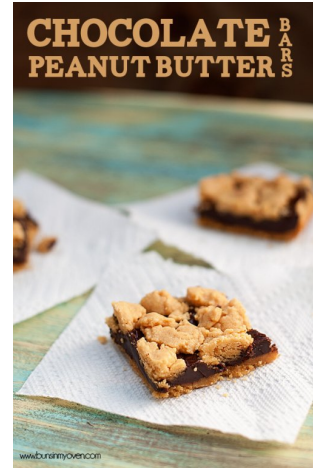
Chocolate Peanut Butter Bars

Description

These are bursting with chocolate and peanut butter. The filling is so gooey and rich. The crust is full of peanut butter.



Summary

Yield: 16
Prep Time: 45 minutes

Chocolate Peanut Butter Bars

Category: Cookies & Bars
Cuisine: American
Tags: Football dessert

Ingredients

- 1 pkg 18.25 ounce yellow cake mix
- 1 cup peanut butter
- 8 tbsp Butter Melted
- 2 large eggs
- 2 cup semi-sweet chocolate chips
- 14 oz sweetened condensed milk
- 2 tbsp butter
- 2 tsp vanilla

Instructions

Preheat the oven to 325 degrees F.

Line a 13x9 baking dish with parchment paper.

Place the cake mix, peanut butter, melted butter and eggs in the bowl of your stand mixer and beat on low speed for 1 minute.

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Stop the machine and scrape down the sides of the bowl with a rubber spatula. The mixture will be thick.

Reserve 1 1/2 cups for the topping.

Transfer the remaining crust mixture to the pan.

Using your fingertips, press the crust evenly over the bottom of the pan so that it reaches all sides. Set aside.

For the filling, place the chocolate chips, condensed milk, and 2 tablespoons butter in a medium pot over low heat.

Stir and cook until the chocolate is melted and the mixture is well combined, 3 to 4 minutes.

Remove the pan from the heat and stir in the vanilla.

Pour the chocolate mixture over the crust, and spread it evenly with the rubber spatula so that it reaches the sides of the pan.

Using your fingertips, crumble the reserved crust and scatter it evenly over the chocolate.

Bake until the top crust is light brown, 25 to 30 minutes.

Remove the pan from the oven and cool on a wire rack for 30 minutes.

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Cut into small pieces.

Store at room temperature for 3 days or in the refrigerator for up to one week.