Peanut Butter Pretzel Bars

Description

No way are you sick of cookie bars.
They're totally delicious, totally easy and completely versatile.

Like, would a cake let you put chocolate chip cookies and pretzel nuggets in it?
Hmmm, don't answer that. Idea logged.

Anyway, cookie bars are pretty chill.
Ooh, yuck. I can't believe I just said that.
What I MEAN is, they are all
easy-breezy-I-don't-care-what-you-add-to-me-because-I-will-work-and-be-delicious-no-matter-what.
Phew.

So yeah. I make a lot of bar desserts.
They make me happy.
And since you ARE my peeps, I'm thinking they make you happy too.

Summary

Yield: 30
Source: Cookies and Cups
Prep Time: 30 minutes
Category: Cookies & Bars
Cuisine: American
Tags: new pdf

Ingredients

- 16 1/2 oz roll chocolate chip cookie dough
- 3 cup mini marshmellows
- 2 cup Peanut Butter filled Pretzel nuggets
- 1/2 cup peanut butter chips
- 1 tsp vegetable shortening

Instructions

Preheat oven to 350°

Spray a 9x13 pan with non-stick spray

Press your chocolate chip cookie dough into the prepared pan.

Bake for 10-12 minutes until edges are golden.

Sprinkle marshmallows evenly on top of crust and bake for 1-2 more minutes until marshmallows puff up but don't brown.

Remove from oven and immediately press your pretzel nuggets into the warm marshmallow.

If you want to make it pretty melt some peanut butter chips with a bit of shortening…

And go ahead and drizzle that shizzle…

Let cool and cut into squares.

Notes

Store in an airtight container for up to 2 days. You can cut these with a sharp spatula or a wet knife to prevent from the marshmallow sticking.