

Peanut Butter Bars (from Taste of Home 1996)

- ½ c. butter or margarine, softened
- ½ c. sugar
- ½ c. packed brown sugar
- ½ c. creamy peanut butter
- 1 egg, beaten
- 1 t. vanilla extract
- 1 c. all-purpose flour
- ½ c. quick-cooking oats
- 1 t. baking soda
- ¼ t. salt
- 1 c. (6 oz.) semi-sweet chocolate chips

ICING:

- ½ c. confectioner's sugar
- 2T. creamy peanut butter
- 2 T. milk

In a mixing bowl, cream butter, sugars, and peanut butter. Add egg and vanilla; mix well. Combine flour, oats, baking soda, and salt; stir into the creamed mixture. Spread into a greased 9x13 baking pan. Sprinkle with chocolate chips.

Bake at 350° for 20-25 minutes or until lightly browned. Cool 10 minutes. Combine icing ingredients; drizzle over bars.

