



peanut butter pretzel bars;

1. (pee-nuht buh-tur preht-zel barhz) *noun*. Peanut butter chocolate chip cookie bars topped with PB cups and pretzels.
2. Produces 16 Servings.
3. Preparation 45 mins.
4. Oven temperature set to 350.

Ingredients;

- $\frac{1}{2}$ c. butter, room temperature
- $\frac{1}{4}$ c. smooth peanut butter
- $\frac{2}{3}$ c. light brown sugar
- $\frac{1}{3}$ c. sugar
- 2 large eggs
- 2 c. flour
- $\frac{1}{2}$ tsp. salt

- 2 tsp. vanilla
- 1 tsp. baking soda
- 30 miniature PB cups
- $1\frac{1}{4}$ c. chocolate chips
- 25 pretzels, crushed

*Optional icing: microwave $\frac{1}{2}$ c. peanut butter and $\frac{1}{2}$ c. chocolate chips in a bowl and stir

Instructions;

1. Throw the PB cups in the freezer to make them easier to handle.
2. Beat together butter and peanut butter, then add sugar and brown sugar and mix until combined.
3. Beat in the eggs and vanilla. Then add flour, baking soda, and salt,
4. Remove the PB cups from the freezer and unwrap. Chop all but 10 PB cups into chunks.
5. Add in the chopped PB cups and chocolate chips to the dough, and fold together.
6. In a greased 9"x13" pan, spread the dough evenly across the bottom. Press the remaining 10 PB cups into the dough and sprinkle with crushed pretzels.
7. Bake 20-25 minutes until puffed. Remove from the pan and cut into squares. Serve with icing drizzled on top if desired.