



reese's peanut butter bars;

1. (ree-seez pee-nuht buh-tahr bahrz) *noun*. Peanut butter bars with reese's cups inside topped with chocolate icing and reese's pieces.
2. Produces 24 Servings.
3. Preparation 35 mins.
4. Oven temperature set to 350.

Ingredients;

Peanut Butter Bars

- ½ c. butter, softened
- ¼ c. sugar
- 1 tsp. vanilla
- 1 c. flour
- 8 oz peanut butter cup minis

Icing

- 4 Tbsp. butter
- 6 Tbsp. cream
- ¼ c. cocoa powder

- 10 oz (~2 c.) peanut butter chips
- ½ c. brown sugar
- 2 eggs
- ½ tsp. salt
- 6oz reese's pieces

- 1 tsp. vanilla
- 1½ c. powdered sugar

Instructions;

Peanut Butter Bars

1. In a saucepan over medium heat, melt the butter and peanut butter chips. Add the sugars and mix to combine, then remove from heat.
2. Beat the eggs until bubbles appear. Stir a large spoonful of hot peanut butter mixture in at a time, stirring well until all is mixed in.
3. Add flour and salt and beat until soft dough forms, then press into a greased 9x13 baking pan.
4. Halve the mini peanut butter cups, and press them into the dough.
5. Bake 23-25 minutes and allow to cool.

Icing

6. Mix together all ingredients, then spread over cooled bars and top with reese's pieces candies