

Best Peanut Butter Bars

You won't see me use the words "BEST" in too many recipes, because a lot of people have great variations of a lot of dishes. However, without hesitation I can say these are THE BEST peanut butter bars in existence!

There. I said it. And it feels good to get that out there...because it's so true! They are the best ever!

This peanut butter bars recipe has been a huge family favorite for many years. Simply put, they are completely addicting and you will want to eat the entire pan by yourself. Consider that my warning ☹

If I'm ever making these for a party I always have to make an extra pan for my family or else I'm in trouble! I've tried quite a few peanut butter bars in my day, and none compare to these.

First of all, they are thick, chewy, and soft. They're in the same family as my Oatmeal Chocolate Chip Cookie Bars, but with a peanut butter twist. I love the taste and texture that the oats add.

They have the perfect ratio of chocolate and peanut butter, without being overwhelmingly sweet.

The dough for the bars has 1/2 cup of peanut butter in it. Once they're baked and cooled, you spread a very thin layer of creamy peanut butter over them.

Then, you make a warm chocolate frosting and pour it over the top. YUM!

Process photos for spreading peanut butter over the top of baked peanut butter bars, and then pouring chocolate frosting on top.

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to SHARE with your Facebook friends

Ingredients:

- 1 cup butter melted
- 2 cups graham cracker crumbs, finely crushed
- 2 cups confectioners' sugar
- 1 cup peanut butter + 4 tablespoons peanut butter
- 1½ cup semi sweet or milk chocolate chips

Instructions:

1. Combine melted butter, finely ground graham cracker crumbs, confectioners' sugar and 1 cup peanut butter. Spread in a 9×13 inch pan.
1. In the microwave or over the stove, melt 4 tablespoons peanut butter and chocolate chips until smooth. If melting In the microwave stir after every 30 seconds to make sure that it doesn't burn. Spread on top of the peanut butter layer.
2. Refrigerate for at least an hour before serving so that they can set. Store leftover bars in the fridge.

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