

KNOCK YOU NAKED BARS RECIPE

Knock-You-Nakeds are almost always served at big events (read: reunions, barbecues, presidential picnics, and the like). Take. Them.

HOW TO MAKE KNOCK YOU NAKED BARS

1. Preheat oven, grease a 9 x 13 in the pan.
2. Combine the dry ingredients in a small bowl.
3. Beat butter, sugar, brown sugar, and vanilla in a large mixing bowl until creamy. Add eggs.
4. Gradually mix in flour mixture. Stir in the chocolate chips.
5. Spread half of the cookie dough into the prepared pan. Bake for 8-10 minutes. Remove from the oven.
6. While the dough is baking melt caramels and evaporated milk in a double boiler. Add peanut butter after caramels are melted. Melt thoroughly. Spread over baked cookie dough base.
7. With the remaining cookie dough, drop by spoonfuls on top of the caramel mixture.
8. Bake for 15-20 minutes or until light golden brown.

To Make this Recipe You'll Need the following ingredients:

Ingredients

- 2 1/4 c. all-purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 c. butter softened
- 3/4 c. sugar
- 3/4 c. packed brown sugar
- 1 tsp vanilla extract
- 2 eggs
- 2 c. semi-sweet chocolate chips

CARAMEL SAUCE

- 5 oz evaporated milk
- 1 bag (14 oz) caramels
- 1/2 c. peanut butter

Instructions

- Preheat oven to 375 degrees. Grease a 9 x 13 in the pan.
- Combine flour, baking soda, and salt in a small bowl. Beat butter, sugar, brown sugar, and vanilla in a large mixing bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually mix in flour mixture. Stir in chocolate chips.
- Spread half of the cookie dough into the prepared pan. Bake for 8-10 minutes. Remove from the oven.
- While the cookie dough is baking melt caramels and evaporated milk in a double boiler. Add peanut butter after caramels are melted. Melt thoroughly. Spread over baked cookie dough base.
- With the remaining cookie dough, drop by spoonfuls on top of the caramel mixture. Bake for 15-20 minutes or until light golden brown.