

Peanut Butter Oatmeal Bars

Ingredients

1 c Flour
1 c Oats
1/2 t Baking Soda
1/4 t Salt
1/2 c Unsalted Butter (melted)
1/2 c Brown Sugar
1/2 c Sugar
3/4 c Peanut Butter
1 Egg (room temperature)
1 t Vanilla Extract
1 c Chocolate Chips

Instructions

- 1.Preheat the oven to 350 degrees. Spray an 8 x 8 inch pan liberally and set aside.
- 2.In a mixing bowl, whisk the flour, oats, baking soda and salt together until well combined.
- 3.In the bowl of an electric mixer with a paddle attachment add melted butter with the brown sugar, and sugar then beat until well combined. Add the peanut butter to the mixture and beat until smooth.
- 4.On low, cream in the egg and vanilla extract until well combined. Scrape the sides and take the bowl off of the machine.
- 5.Stir the dry ingredients half at a time into the wet until just combined. Fold in the chocolate chips. Press the mixture into the prepared pan. Smooth the mixture evenly across the pan.

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6. Bake for about 20 - 25 minutes or until the edges of bars are a light golden brown, slightly puffed up and the edges are slightly pulled away from the sides of the pan.

7. Cool the peanut butter oat bars in the pan until room temperature. This takes about 45-60 minutes. When the oatmeal bars have cooled enough, slice and enjoy.