

## **Chocolate Peanut Butter Bars**

Makes about 24

### **Ingredients**

- 1 cup creamy peanut butter
- 6 tablespoons butter, softened
- 1 1/4 cups sugar
- 3 eggs
- 1 teaspoons vanilla extract
- 1 cup flour
- 1/4 teaspoon salt
- 2 cups chocolate chips

### **Directions**

1. Preheat oven to 350° F.
2. In large mixing bowl, beat peanut butter and butter until smooth, about 1 minute.
3. Add sugar, eggs and vanilla, and beat until creamy.
4. Blend in flour and salt.
5. Stir in 1 cup of the chocolate chips.
6. Spread into ungreased 13x9 inch baking pan.
7. Bake 25-30 minutes, or until edges begin to brown.
8. Immediately sprinkle remaining morsels over cookie layer.
9. Let stand 5 minutes until morsels become shiny and soft.
10. Spread the rest of the chocolate chips evenly over top. Cool completely