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Peanut Butter Fingers

These are soft and slightly chewy with a light peanut butter topping. My mom always made these when we were little. Prep Time: approx. 15 Minutes. Cook Time: approx. 20 Minutes. Ready in: approx. 45 Minutes. Makes 1 - 9x13 inch pan (24 servings).

Printed from **Allrecipes**, Submitted by **Mandy**

1/2 cup butter, softened	1/4 teaspoon salt
1/2 cup white sugar	1 cup rolled oats
1/2 cup packed brown sugar	1 cup semisweet chocolate chips
1 egg	
1/3 cup peanut butter	1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract	1/4 cup peanut butter
1 cup all-purpose flour	3 tablespoons milk
1/2 teaspoon baking soda	

Directions

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- 1 Preheat the oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking pan.
- 2 In a large bowl, cream together the butter, white sugar and brown sugar until smooth. Beat in the egg, 1/3 cup peanut butter and vanilla. Combine the flour, baking soda and salt; stir into the peanut butter mixture. Finally, mix in the rolled oats. Spread the dough evenly into the prepared pan.
- 3 Bake for 20 to 25 minutes in the preheated oven, or until edges are firm. Remove from the oven and sprinkle the chocolate chips in a single layer over the top. Let stand for 5 minutes, then spread to cover. Allow to cool. In a small bowl, mix together the confectioners' sugar, 1/4 cup peanut butter until smooth. Stir in milk one tablespoon at a time until a drizzling consistency is reached. Drizzle over bars when cool. Cut into bars.

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