

YIELD: 18 TO 24 BARS

Oatmeal Peanut Butter Cookie Bars

TOTAL TIME: 1 HOUR

Ingredients:

- 2 1/4 cups all-purpose flour
- 1 1/2 cups old fashioned oats
- 3/4 teaspoon baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon fine sea salt
- 3/4 cup (1 1/2 sticks) unsalted butter, melted
- 2 cups packed light brown sugar
- 3/4 cup creamy peanut butter, room temperature
- 2 large eggs
- 2 teaspoons vanilla extract
- 1 cup semisweet chocolate chips
- 1 cup peanut butter chips
- 2/3 cup mini peanut butter cups (or peanut butter M&Ms)
- 1/2 teaspoon flake sea salt (such as Maldon), for sprinkling



Directions:

1. Preheat oven to 350 degrees F. Line a 13-by-9-inch baking pan with parchment paper.
2. In a bowl, whisk together flour, oats, baking powder, baking soda, and salt; set aside.
3. In a large bowl, combine melted butter, brown sugar and peanut butter and stir until smooth. Whisk in eggs and vanilla. Fold in dry ingredients until just incorporated, then stir in chocolate and peanut butter chips and peanut butter cups, reserving a few tablespoons of each for the top (optional, but makes for extra pretty bars).
4. Press dough into prepared pan. Scatter remaining chips and peanut butter cups on top, then sprinkle with sea salt.
5. Bake for 25 to 28 minutes or until edges are lightly browned and center is just set. Do not overbake. Remove from oven and let cool to room temperature before lifting out of the pan and slicing into squares, rectangles, or triangles. Bars will keep, stored in an airtight container, for up to 5 days.

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