

Ullr Favorite Recipes
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PEANUT BUTTER FINGERS

From Mary Ellen Gabel

INGREDIENTS

1/2	cup	butter
1/2	cup	sugar
1/2	cup	packed brown sugar
1		egg
1/3	cup	peanut butter
1/2	tsp	soda
1/4	tsp	salt
1/2	tsp	vanilla
1	cup	flour
1	cup	oatmeal, uncooked
6 oz	pkg	(1 cup) chocolate chips
1/2	cup	sifted powdered sugar
1/4	cup	peanut butter
2-3	Tbsp	milk

INSTRUCTIONS

Cream butter. Gradually add sugars, cream well. Blend in egg, 1/3 cup peanut butter, soda, salt & vanilla. Add flour & rolled oats, mix well.

Spread in buttered (sides and bottom) of 9x13 pan.

Bake at 325 degrees for 20 minutes until lightly browned.

Sprinkle immediately with chocolate chips. Let stand 5 minutes to melt.

Meantime combine powdered sugar, 1/4 cup peanut butter and milk. Mix well.

Spread chocolate chips over top of bars to frost.

Drizzle with peanut butter mixture.