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Introduction

Indulge in the heavenly delight of Peanut Butter Passion Bars, a perfect blend of peanut butter and chocolate that promises to tantalize your taste buds. This treat is not just a dessert; it's an experience that combines the creamy richness of peanut butter with the sweet allure of chocolate, creating a symphony of flavors that's hard to resist.

Ingredients

- 3/4 cup of peanut butter
- 1 cup of semi-sweet chocolate chips
- 1 cup of flour
- 1 can (14 oz) of sweetened condensed milk
- 2 cups of traditional rolled oats
- 1 cup of brown sugar
- 1/2 teaspoon of salt
- 1/2 teaspoon of baking soda
- 3/4 cup of butter, diced, at room temperature
- 2 teaspoons of vanilla extract

Instructions

1. **Preparation:** Preheat your oven to 350°F (175°C). Grease a 9×13-inch baking pan for ready use.
2. **Creating the Base:** In a mixing bowl, combine flour, oats, brown sugar, salt, and baking soda. Blend in the diced butter until the mixture becomes crumbly. Press half of this mixture into the pan, forming a solid base.
3. **Peanut Butter Layer:** In a separate bowl, mix together peanut butter and sweetened condensed milk. Stir in the vanilla extract for added flavor. Spread this mixture evenly over the prepared base.
4. **Adding Chocolate Chips:** Sprinkle the chocolate chips generously over the peanut butter layer.
5. **Final Touch:** Crumble the remaining flour mixture over the chocolate chips, creating a delightful top layer.
6. **Baking:** Bake in the preheated oven for 25-30 minutes, or until golden brown. Let it

cool in the pan on a cooling rack.

7. **Serving:** Once cooled, cut the bake into bars. Serve and enjoy the rich, mouth-watering taste of Peanut Butter Passion Bars.

- **Prep Time:** 15 minutes
- **Cook Time:** 30 minutes
- **Total Time:** 45 minutes
- **Yield:** 24 bars

Notes

- For a gluten-free version, use gluten-free flour and oats.
- Store leftovers in an airtight container in the refrigerator for up to 3-4 days.

Cook Techniques

- **Butter Cutting:** Ensure the butter is at room temperature for easy blending.
- **Even Spreading:** Use a spatula for an even layer of the peanut butter mixture.
- **Cooling:** Allow the bars to cool completely in the pan for easier cutting.

FAQs

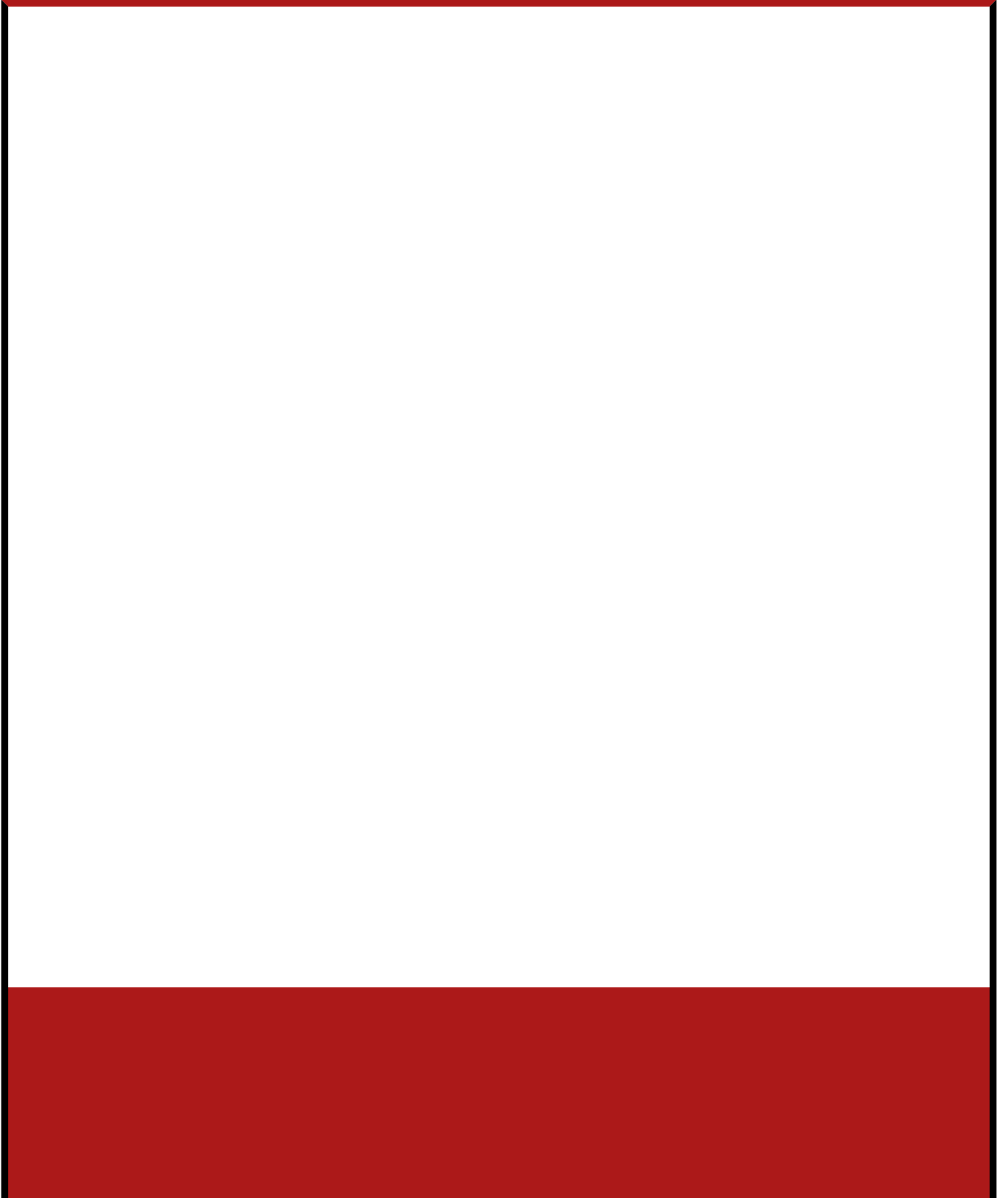
Q: Can I use crunchy peanut butter instead of creamy? A: Absolutely! Crunchy peanut butter will add a delightful texture to the bars.

Q: How do I store the Peanut Butter Passion Bars? A: Store them in an airtight container in the refrigerator to maintain freshness.

Q: Can I freeze these bars? A: Yes, they freeze well. Wrap them individually and store in a freezer-safe container.

Conclusion

Peanut Butter Passion Bars are more than just a dessert; they are a celebration of flavors that bring joy to any occasion. Whether you're hosting a party, looking for a special treat, or simply indulging in a sweet craving, these bars are sure to impress.





Peanut Butter Passion Bars: A Heavenly Treat

Author: Elowen Thorn

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Yield: 24 bars

PRINT RECIPE

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