



Peanut Butter Lunch Lady Cookie Bars



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Introduction

Peanut Butter Lunch Lady Cookie Bars are a delightful treat that brings back nostalgic memories of school days. These cookie bars are soft, chewy, and packed with peanut butter flavor, making them an irresistible dessert for kids and adults alike. They are easy to prepare and perfect for lunchboxes, potlucks, or as an after-school snack.

Detailed Ingredients with measures

- Peanut butter: 1 cup
- Granulated sugar: 1 cup
- Brown sugar: 1 cup, packed
- Eggs: 2 large
- Vanilla extract: 1 teaspoon
- All-purpose flour: 2 cups
- Baking soda: 1 teaspoon
- Salt: $\frac{1}{2}$ teaspoon
- Chocolate chips: 1 cup (optional)

Prep Time

Prep Time: 15 minutes

Cook Time, Total Time, Yield

Cook Time: 25 minutes

Total Time: 40 minutes

Yield: 24 servings



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 350°F (175°C) and prepare a 9×13 inch baking dish by lining it with parchment paper.

Prepare the Cookie Dough

In a large mixing bowl, combine the softened butter, peanut butter, and brown sugar. Mix until well blended and creamy.

Add the Eggs and Vanilla

Incorporate the eggs one at a time, mixing well after each addition. Stir in the vanilla extract until fully combined.

Combine Dry Ingredients

In a separate bowl, whisk together the flour, baking soda, and salt. Slowly add this mixture to the wet ingredients, stirring until just combined.

Fold in the Chocolate Chips

Gently fold the chocolate chips into the cookie dough until evenly distributed.

Spread the Dough in the Baking Dish

Pour the cookie dough into the prepared baking dish, spreading it evenly with a spatula.

See also [Chicken Broccoli Rice Casserole](#)

Bake the Cookie Bars

Place the baking dish in the preheated oven and bake for 20-25 minutes, or until the edges are golden and a toothpick inserted in the center comes out clean.

Cool the Cookie Bars

Remove the baking dish from the oven and allow the cookie bars to cool in the pan for about 10 minutes. Then, transfer them to a wire rack to cool completely.

Cut and Serve

Once the cookie bars have cooled, cut them into squares and serve.

Notes

Storage Instructions

Store the cookie bars in an airtight container at room temperature for up to one week.

Freezing Tips

These cookie bars can be frozen for longer storage. Wrap individual pieces in plastic wrap, then place them in a freezer bag. They can last up to three months in the freezer.

Variations

Consider adding your favorite nuts or using different types of chocolate chips for variety.

Serving Suggestions

These cookie bars pair well with a glass of milk or a scoop of ice cream for a delightful dessert.



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Cook techniques

Mixing the Ingredients

Ensure that the butter and sugars are creamed together well for a light and fluffy texture in the cookie bars.

Alternate Adding Dry Ingredients

When incorporating the dry ingredients, alternate adding them with any wet ingredients to avoid clumping and ensure even distribution.

Spread Evenly in the Pan

Use a spatula to spread the cookie dough evenly in the baking pan, ensuring uniform cooking and an even texture.

Baking Time and Temperature

Bake at the recommended temperature and watch the bars closely in the last few minutes to prevent over-baking.

See also Eggless Checkerboard Cookies

Cooling Before Cutting

Allow the cookie bars to cool completely in the pan before cutting to achieve clean edges and maintain structure.

FAQ

Can I substitute ingredients in the recipe?

Yes, you can substitute ingredients, but it may affect the texture and

flavor of the cookie bars.

How should I store the cookie bars?

Store the cookie bars in an airtight container at room temperature or in the refrigerator for longer freshness.

Can I freeze the cookie bars?

Yes, the cookie bars can be frozen for up to three months. Wrap them tightly in plastic wrap before placing them in an airtight container.

What can I add to customize the recipe?

Consider adding chocolate chips, nuts, or dried fruit to customize the flavor and texture of the cookie bars.

How do I know when they are done baking?

The cookie bars are done when the edges are lightly golden and a toothpick inserted in the center comes out clean or with just a few crumbs.



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Conclusion

The Peanut Butter Lunch Lady Cookie Bars offer a delightful combination of flavors and textures that appeal to both kids and adults alike. These bars are not only easy to make but also provide a satisfying treat for any occasion, making them a wonderful addition to your dessert repertoire.

More recipes suggestions and combination

Chocolate Chip Cookie Bars

Classic and beloved, these chewy bars are packed with chocolate chips for an indulgent dessert experience.

Oatmeal Raisin Cookie Bars

Combine the wholesome goodness of oats with sweet raisins for a chewy treat that's full of flavor.

See also Sizzling Brownie

Peanut Butter Chocolate Chip Cookies

Merge two favorites by adding chocolate chips to peanut butter cookies for an irresistible combination.

Pumpkin Spice Cookie Bars

Embrace fall with these moist and spiced bars that incorporate pumpkin puree for a seasonal twist.

Brownie Cookie Bars

For a chocolate lover's dream, these bars combine the fudginess of brownies with the cookie texture for the best of both worlds.



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