

A Recipe From *tikkido*

Peanut Butter Bar Cookies

<http://tikkido.com/blog/peanut-butter-bar-cookies-recipe>

Ingredients:

- 1 cup brown sugar
- $\frac{2}{3}$ cup sugar
- 1 teaspoons baking soda
- 1 teaspoon salt
- 2 eggs
- 2 sticks butter, softened
- 1 cup peanut butter
- $\frac{1}{2}$ cup powdered peanut butter
- 2 $\frac{1}{2}$ cups flour
- 1 cup roasted peanuts (optional)

Instructions:

1. Cream sugars and peanut butter and butter together. Add eggs, and beat until the mixture is light and fluffy. Add flour, salt, baking soda, and powdered peanut butter and mix until a firm dough forms.
2. Pat dough into a 9x13 pan. Sprinkle roasted peanuts on top, and press gently into the top of the dough.
3. Bake for 25 minutes at 350 degrees Fahrenheit. Yes, it will be a bit under baked when it comes out of the oven, but it sets up to the most amazing texture when it cools.

