



Chewy Peanut Butter Oatmeal Bars

Indulge in the perfect combination of chewy and crunchy with our Chewy Peanut Butter Oatmeal Bars! These delicious bars are made with **Jif®** Extra Crunchy Peanut Butter, oats, and sweetened condensed milk, topped with candy-coated milk chocolate pieces. Ideal for a snack or dessert, these bars are sure to satisfy your sweet tooth.

Prep Time Cook Time Serves Difficulty

15 mins 35 mins 24 Easy

Ingredients

- 3/4 cup Extra Crunchy Peanut Butter
- No-stick cooking spray, tab of butter or parchment paper
- 1 cup firmly packed brown sugar
- 3/4 cup butter, softened
- 2 teaspoons vanilla extract
- 1 1/2 cups quick-cooking rolled oats
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 (14 oz.) can sweetened condensed milk
- 1 cup candy coated milk chocolate pieces

Directions

Step 1: Heat oven to 350°F then prepare pan.

HEAT oven to 350°F. Coat a large (13 x 9-inch) baking pan with no-stick cooking spray, tab of butter or parchment paper.

Step 2: Beat together brown sugar, butter and vanilla then stir in oats, flour, baking soda and salt. Reserve 1 cup dough and press the rest into pan.

BEAT together brown sugar, butter and vanilla in a large bowl with the mixer on medium speed until fluffy. Stir in oats, flour, baking soda and salt until dough forms. Reserve 1 cup of dough for topping. Press remaining dough into prepared pan to form a crust.

Step 3: Combine sweetened condensed milk and peanut butter, then spread on top of dough. Sprinkle with chocolate pieces.

COMBINE sweetened condensed milk and peanut butter in a medium bowl until smooth. Spread evenly over dough. Crumble reserved dough over top. Sprinkle evenly with chocolate pieces.

Step 4: Bake, cool and enjoy.

BAKE 34 to 36 minutes or until golden brown. Cool completely. Cut & enjoy.

Images

