

# Betty's Chocolate and Peanut Butter Meltaway Bars



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Betty demonstrates how to make Chocolate and Peanut Butter Meltaway Bars. These delicious cookie bars are buttery and contain English walnuts, semisweet chocolate chips, and peanut butter chips.

## Chocolate and Peanut Butter Meltaway Bars

1 cup butter, softened  
1 cup white sugar  
1 teaspoon vanilla extract  
1 egg, separated  
2 cups all-purpose flour  
1 cup chopped English walnuts, divided  
cooking oil spray  
½ cup semisweet chocolate chips  
½ cup peanut butter chips

In a large mixing bowl, beat butter, sugar, and vanilla using medium speed of an electric mixer until well combined. Beat in egg yolk and flour. Stir in ½ cup of English walnuts. Spread into a 10-inch by 15-inch Pyrex by 2-inch baking dish that has been sprayed with cooking oil spray. (You may use a 10-inch by 15-inch by 1-inch metal jellyroll pan.) Now, beat the egg white until frothy. Spread beaten egg white over mixture in baking dish. Sprinkle the remaining ½ cup of English walnuts over the top. Bake at 350 degrees (F) for about 20 to 25 minutes, or until set and lightly browned. Immediately sprinkle with semisweet chocolate chips and peanut butter chips. Let stand 5 minutes. Spread melted chips to form marbled frosting. Cool completely and cut into bars. Enjoy! --Betty :)