

Betty's Chocolate-y Peanut Butter Bars Recipe



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In this video, Betty demonstrates how to make her ever-popular Chocolate-y Peanut Butter Bars. You can serve them for dessert, or pack them with your lunch for a burst of energy later in the day!

Ingredients:

- 1 cup chunky peanut butter (You may use smooth peanut butter, if you prefer.)
- 1 stick butter or margarine, melted and cooled to room temperature
- 2 eggs
- 18.25-oz. package butter cake mix (You may use yellow cake mix.)
- 6 oz. semisweet chocolate chips
- 14 oz. can sweetened condensed milk
- cooking oil spray (for oiling baking dish)

In a large mixing bowl, combine 1 cup peanut butter, 1 stick melted butter or margarine, 2 eggs, and an 18.25-oz. package of butter cake mix. Beat at medium speed of an electric mixer for 2 minutes. Spray a 13-inch by 9-inch by 2-inch baking dish with cooking oil spray. Press half of the cake mix mixture evenly into the oiled dish. You may need to use your hands to do this. (Spraying hands with oil will keep the dough from sticking to your hands.) Bake at 350 degrees for 10 minutes. Sprinkle 6 oz. semisweet chocolate chips evenly over the top, and drizzle 14 oz. of sweetened condensed milk evenly over that. Place the remaining half of the cake mix mixture on top of the sweetened condensed milk layer. You will need to spoon out teaspoonfuls and place them evenly over the top of the other layers. Cover as much of the top as possible, but be aware that the topping will bake and connect together to provide a complete layer. Bake at 350 degrees for about 20 minutes. It should be browned on the top and look solid in the center when you remove it from the oven. Let cool, and then cut into bars. I like these warm, and you may cut them into bars while still warm, but it is a little more difficult to maintain a "bar" shape. These are delicious for a dessert, or for a quick snack!