



PREP: 15 min
COOK: 25 min
SERVES: 24

Peanut Butter Chocolate Bars

These bars make for the best morning tea snack - creamy peanut butter, wholesome oats, choc chips for a little excitement and not too much sugar. Simply cut, wrap and freeze you'll always have something delicious handy!

Ingredients

115g butter, softened
1 cup Equal Spoonful
1/3 cup (75g) brown sugar, firmly packed
1/2 cup (125ml) low fat milk
1/2 cup (140g) peanut butter
1 large egg
1 tsp Queen Fairtrade Vanilla Extract with Seeds
1 cup (150g) plain flour
3/4 cup (70g) quick oats, uncooked
1/2 teaspoon baking soda
1/4 teaspoon salt

Method

STEP 1

Preheat oven to 180 °C (fan forced) and grease and line a 13 x 9 inch slice tray. Beat butter, Equal® and brown sugar until well combined. Stir in milk, peanut butter, egg and vanilla until blended. Gradually mix in combined flour, oats, baking soda and salt until blended. Stir in chocolate chips.

STEP 2

Spread mixture evenly in slice tray. Bake for 23 to 25 minutes or until wooden pick inserted near centre comes out clean. Cool completely in pan on wire rack. Cut into squares.

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Ingredients

3/4 cup (135g) mini semi-sweet
chocolate chips

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