

Peanut Butter & Chocolate Remnant Bar Cookie



Ingredients:

- 1 cup peanut butter
- 1/2 cup butter softened
- 2 eggs
- 1 1/2 cups dark brown sugar
- 1/2 cup powdered sugar
- 1 teaspoon salt
- 1 teaspoon baking soda
- 1/2 teaspoon cinnamon
- 1 1/4 teaspoon vanilla
- 2 cups firmly packed mini marshmallows
- 1 1/4 cup crushed graham crackers
- 2 1/4 cups all-purpose flour
- 2 cups mixed chocolate morsels

Preparation:

Pre-heat oven to 375 degrees. Prepare 9x13 baking dish, I used glass, lightly greased

Cream together, Peanut Butter, butter, sugars, till fluffy. Add eggs, vanilla, cinnamon, baking soda. Blend, flour, graham crackers till thick dough forms. Add marshmallows and chocolates. Blend.

Press dough into a prepared pan, bake at 375 for 22-25 minutes. Cut and remove while slightly warm.

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