



PB Cup Goopy Cookie Bars

Makes: 36 servings

Prep Time:: 22 minutes Cook Time: 46 minutes

Total Time: 1 hour & 8 minutes

- 1 cup unsalted butter, melted
- 3/4 cup granulated sugar
- 1 cup light brown sugar, packed
- 2 large eggs
- 1 tbsp pure vanilla extract
- 1 tsp baking soda
- 1/2 tsp salt
- 3 & 1/4 cups all-purpose flour
- 3/4 cup chocolate chips
- 30 Miniature Peanut Butter Cups (see Chef's Note)
- 1 (14-ounce) can fat-free or regular sweetened condensed milk
- 1/4 cup creamy peanut butter

Preheat oven to 350°F. Line a 9×13” baking pan with foil and spray with cooking spray for easy removal.

Stir together melted butter with both sugars. Add eggs, one at a time, mixing completely. Mix in vanilla extract, salt, and baking soda. Mix flour in slowly. Stir in chocolate chips.

Pour the sweetened condensed milk into a small bowl and add the peanut butter. Stir until smooth. Press half the cookie dough in the prepared pan. (Spray your hands with nonstick cooking spray so dough won't stick to you.) Top the dough with peanut butter cups.

Pour sweetened condensed milk mixture over the top of the bottom layer (be careful to leave about 1/4” edge around the pan so the milk doesn't touch the foil), then break up the remaining cookie dough and place on top of milk. Press with your hands to flatten. It will mostly cover but not completely cover the bottom layer.

Bake for about 30-35 minutes until the tops of the bars just start to get golden brown. Cool completely before slicing into bars.

Store in an airtight container for up to 3 days or freeze for up to one month. These are best served room temperature.

Chef's Note:

Peanut Butter Cups: Use 1 (4 ounce) bag minis (the bite size ones that come unwrapped) or about 30 miniatures that you unwrap and chop.

Recipe from Crazy for Crust