



deb's "take 5" inspired cookie bars

3/4 cup creamy peanut butter
1/3 cup butter, melted
1-1/4 cup firmly packed light brown sugar
2 eggs
1-1/2 cups flour
1-1/2 tsp baking powder
1/2 tsp salt
1/4 cup milk
1 tsp vanilla extract
1 11.5 oz bag (2 cups) hershey's milk chocolate chips
1 cup (or more if you like more pretzel taste) pretzel sticks chopped into 1/2" pieces
heath bits o' brickle toffee chips

1. preheat oven to 350. spray a 13 x 9 x 2 pan with non-stick cooking spray.
2. in a large bowl beat peanut butter, butter, brown sugar and eggs til well blended.
3. sift together flour, baking powder and salt. add this to the mixture and beat just a little bit (dough will be dry at this point). add in milk and vanilla and beat until all is well blended. when done, spread the dough in the pan. use a lightly floured glass as a rolling pin if needed.
4. bake for 15 minutes. add the entire bag of chocolate chips to the top and bake 3 minutes more (you may need an extra minute or so for the chocolate to melt thoroughly - test by trying to spread the chocolate with a spatula). remove from oven. sprinkle pretzels over the top of the chips. immediately start to spread the chocolate and pretzel mixture into a nice layer across the top with a spatula. when finished, sprinkle toffee chips over the top. if needed, put in refrigerator to harden the chocolate.
5. to serve, cut into bars.

makes about 3 dozen cookies. enjoy! =)

<http://www.oncupcakemoon.com/recipes/take5inspiredcookiebars.pdf>