

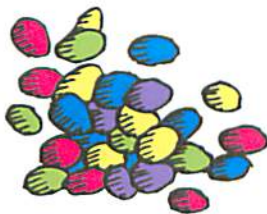
Foster's Body & Paint

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Candy-Topped Creamy Peanut



Butter Bars

Prep: 30 minutes

Cook Time: 2 hours 20 minutes

Ingredients:

- * 1 roll (16.5 oz) Pillsbury refrigerated chocolate chip cookies
- * 3/4 cup butter or margarine, softened
- * 1/2 cup creamy peanut butter
- * 2 cups powdered sugar
- * 2 tablespoons milk
- * 1 cup salted peanuts
- * 1 cup semisweet chocolate chips
- * 1/4 cup whipping cream
- * 1/2 cup miniature candy-coated chocolate baking bits
- * 2 teaspoons colored sprinkles



Preparations:

- 1.) Heat oven to 350 degrees. In ungreased 13x9-inch pan, break up cookie dough. With floured fingers, press dough evenly in bottom of pan to form crust. Bake 12 to 16 minutes or until light golden brown. Cool completely, about 30 minutes.
- 2.) In medium bowl, beat 1/2 cup of the butter, the peanut butter, powdered sugar and milk until smooth. Stir in peanuts. Spread mixture over cooled crust.
- 3.) In 1-quart saucepan, melt chocolate chips and remaining 1/4 cup butter over low heat, stirring frequently, until smooth. Remove from heat. Cool 10 minutes.
- 4.) Stir whipping cream into chocolate mixture until well blended. Spread over peanut butter mixture. Immediately sprinkle baking bits and colored sprinkles over chocolate. Refrigerate until chocolate is set, about 1 hour. For bars, cut into 6 rows by 6 rows. Cover and refrigerate any remaining bars.