



THE J.M. SMUCKER Co

Chocolate Peanut Butter Oat Bars

Prep Time Cook Time Serves Difficulty

20 mins 35 mins 36 N/A

Ingredients

- 2 cups (500 mL) **Robin Hood®** Oats
- 1 3/4 cups (425 mL) brown sugar, firmly packed
- 1 1/2 cups (375 mL) **Robin Hood®** Original All Purpose Flour
- 1 tsp (5 mL) baking powder
- 1/2 tsp (2 mL) baking soda
- 1 cup (250 mL) butter
- 1 egg, beaten
- 1 can (300 mL) **Eagle Brand®** Original Sweetened Condensed Milk

Original Sweetened Condensed Milk

- 1/2 cup (125 mL) **Jif®** Creamy Peanut Butter
- 1 cup (250 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350°F (175°C). Grease a 9" x 13" (3 L) pan and line with parchment paper.

Step 2:

Combine first 5 ingredients in large mixing bowl. Cut in butter with pastry blender or two knives until mixture resembles coarse crumbs. Remove 1 1/2 cups (375 mL) of crumbs and reserve for topping. Add egg to remaining crumbs in large bowl.

Step 3:

Press into bottom of prepared pan. Bake 15 minutes. Combine condensed milk and peanut butter and drop over partially baked crust.

Step 4:

Add chocolate chips to reserved crumb mixture. Sprinkle evenly over peanut butter filling. Bake 15 to 20 minutes or until just beginning to set. Cool on wire rack. Cut into bars.

Images

