

**Dessert**

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# **Chewy Peanut Butter-Caramel Bars**

Sandra Hilbert - Fort Littleton, PA  
Pillsbury Bake-Off 45th Contest 100 Winning Recipes

**Servings: 36**

**Preparation Time: 20 minutes**

**Start to Finish Time: 2 hours**

**1 package Pillsbury Ready To Bake! refrigerated sugar cookies**

**1/2 cup butter**

**1 can (14 oz) Eagle Brand sweetened condensed milk**

**1 cup packed light brown sugar**

**1 cup granulated sugar**

**1 3/4 cups graham cracker crumbs**

**1 bag (11.5 oz) Hershey's milk chocolate baking chips**

**1/2 cup Jif Creamy Peanut Butter**

**1/2 cup Fisher dry roasted peanuts, finely chopped**

Preheat the oven to 350 degrees.

Spray a 13x9-inch pan (a dark pan is not recommended) with Crisco Original no-stick cooking spray or line with nonstick foil. Evenly arrange the cookie rounds in the pan.

Bake 24 to 26 minutes or until light golden brown. Cool 15 minutes on a cooling rack.

Meanwhile, in a 2-quart heavy saucepan, melt the butter over medium heat. Stir in the condensed milk, brown sugar and granulated sugar until blended. Add the graham cracker crumbs. Mix well. (The mixture will be thick).

Bring to a boil, stirring constantly. Reduce the heat to low. Cook for 5 minutes, stirring constantly, or until slightly thickened. Pour the caramel mixture over the warm cookie crust, spreading evenly.

In a medium microwaveable bowl, microwave the chocolate chips on HIGH for 1 minute to 1 minute 20 seconds, stirring every 30 seconds, until smooth.

Stir in the peanut butter until blended. Spread evenly over the caramel layer. Sprinkle with chopped peanuts.

Refrigerate one hour or until the chocolate is set.

For the bars, cut into six rows by six rows.

Store covered in the refrigerator.

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Per Serving (excluding unknown items): 84 Calories; 3g Fat (30.9% calories from fat); trace Protein; 15g Carbohydrate; trace Dietary Fiber; 7mg Cholesterol; 53mg Sodium. Exchanges: 0 Grain(Starch); 1/2 Fat; 1 Other Carbohydrates.