

Dessert

Peanut Butter Crunch Layer Bars

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 36

Preparation Time: 15 minutes

Start to Finish Time: 2 hours 10 minutes

2 rolls Pillsbury refrigerated peanut butter cookie dough

3/4 cup Heath Bits 'O Brickle toffee bits

1 cup Reese's peanut butter baking chips

1 3/4 cups Fisher nut topping

1 teaspoon McCormick pure vanilla extract

1 bag (12 oz) Hershey's semi-sweet chocolate baking chips

1 bag (11 oz) Hershey's butterscoth baking chips

1/4 cup JIF creamy peanut butter

Preheat the oven to 350 degrees.

Spray a 13x9-inch baking pan (a dark pan is not recommended) with Crisco Original no-stick cooking spray.

In a large bowl, break up 1 1/2 rolls of cookie dough. (Refrigerate 1/2 roll of cookie dough for another use.)

Add the toffee bits, peanut butter chips, 1/2 cup of the nut topping and the vanilla. Mix with a wooden spoon or knead with hands until well blended. Press evenly into the bottom of the pan.

Bake for 18 to 24 minutes or until golden brown. Remove from the oven to a cooling rack. Cool completely, about one hour.

In a large microwaveable bowl, microwave the chocolate chips and butterscotch chips on HIGH for 2 minutes to 2 minutes 30 seconds, stirring every 30 seconds, until smooth. Spread over the cooked bars. Sprinkle with the remaining 1 1/4 cups of nut topping. Press in lightly.

Refrigerate 30 minutes or until firm.

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

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .