

Peanut Butter Fingers

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Yield: 4 dozen

1/2 cup butter

1/2 cup sugar

1/2 cup brown sugar, firmly packed

1 egg, unbeaten

1/3 cup peanut butter

1/2 teaspoon baking soda

1/4 teaspoon salt

1/2 teaspoon vanilla

1 cup flour

1 cup quick-cooking rolled oats

TOPPING

1 package (6 ounce) semi-sweet chocolate chips

1/2 cup powdered sugar, sifted

4 to 6 tablespoons

evaporated milk

1/4 cup peanut butter

Preheat the oven to 350 degrees.

In a bowl, cream the butter. Add the sugar and brown sugar. Blend in the egg, peanut butter, baking soda, salt and vanilla. Stir in the flour and oats.

Spread the mixture into a greased 13x9-inch pan.

Bake for 20 to 25 minutes.

Sprinkle with chocolate chips. Let stand for 5 minutes.

In a bowl, combine the powdered sugar, 1/4 cup of peanut butter and evaporated milk. Mix well.

Spread the melted chocolate chips evenly over the top. Drizzle with the peanut butter mixture.

Cool and cut into bars.

Per Serving (excluding unknown items): 4483 Calories; 251g Fat (49.2% calories from fat); 127g Protein; 457g Carbohydrate; 12g Dietary Fiber; 757mg Cholesterol; 3967mg Sodium. Exchanges: 8 Grain(Starch); 5 1/2 Lean Meat; 8 Non-Fat Milk; 45 1/2 Fat; 15 1/2 Other Carbohydrates.