

# Create Your Own Season!™

**FREE  
Recipe**

## Peanut Butter Fingers

### Ingredients

- 1/2 cup butter
- 1/2 cup sugar
- 1/2 cup brown sugar
- 1 egg
- 1/3 cup peanut butter
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 1/2 tsp. vanilla
- 1 cup flour
- 1 cup oatmeal



Preheat oven to 350 degrees. Cream butter and sugar. Then, add peanut butter, egg, baking soda, salt and vanilla to mixture. Add in flour. Stir in oatmeal. Spread the mixture evenly into a 9" x 13" greased pan and bake at 350 degrees for 20-25 minutes.

### Chocolate Frosting

- 6 oz. chocolate chips
- 1/4 cup peanut butter
- 1/2 cup powder sugar
- 2-4 tbsp. Milk

Place ingredients into a small sauce pan on low heat and melt. Apply the chocolate frosting as soon as you remove the peanut butter fingers from the oven.

Mary Anne highly recommends diving into the peanut butter fingers while it's warm, but you can also set it aside to let cool before cutting it into bars.



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