

Peanut Butter Bars

2 EGGS **1 CUP SUGAR**
1/2 CUP PACKED BROWN SUGAR
1/4 CUP PEANUT BUTTER (I USE JIFF)
2 TBSP. MARGARINE OR BUTTER (ROOM TEMPERATURE)
1 TSP. VANILLA EXTRACT
1 1/2 CUP SELF-RISING FLOUR
(IF USING PLAIN FLOUR ADD 1 TBSP BAKING POWDER & 1/2 TSP. SALT)

Mix the eggs, sugars, and margarine. Add peanut butter, extract, and flour. Batter will be thick! Place in a well-greased brownie 11x7 or 9x9 pan and bake at 350 degrees for 35 minutes! Let cool on cookie sheet and ice with Peanut butter frosting below.

Frosting:

1/2 CUP MARGARINE or BUTTER (ROOM TEMP)
1 TSP. VANILLA
1/4 CUP PEANUT BUTTER (JIFF)
3 CUPS POWDERED SUGAR
3-4 TBSP. MILK OR CREAM

Cream margarine and butter, add vanilla, milk & powdered sugar. Spread over bars before cutting. Cut bars into squares and store in an airtight container.

"These peanut butter bars remind me of the ones we got in school growing up! They are a family favorite for sure... Tammy"