



Potato Chip Pretzel * Chocolate Peanut Butter Cookie Bars

makes 20 bars

Ingredients:

2 sticks unsalted butter, melted

1 cup light brown sugar, packed

1/4 cup granulated sugar

2 large eggs

2 teaspoons vanilla

2 cups flour

1 teaspoon baking soda

1/2 teaspoon salt

3/4 cup chocolate chips

3/4 cup peanut butter chips

1 1/2 cups broken pretzels, divided

1 cup potato chips, crushed & divided

Chocolate Drizzle:

1/4 cup chocolate chips

1 teaspoon oil

Directions:

- Preheat oven to 350 degrees
- Line a 9x9 inch baking pan with foil. Extend foil over the sides to make a handle. Lightly grease foil.
- In a microwave safe bowl, melt butter, add brown sugar and granulated sugar.
 - Whisk until combined; no lumps of sugar remaining.
 - Whisk in eggs one at a time. Add vanilla.
 - Stir in flour, baking soda & salt.
 - Mix in chocolate chips & peanut butter chips.
- Fold in 1/2 cup broken pretzels, & 1/2 cup crushed potato chips.
 - Spread mixture into pan. Smooth top with spatula.
 - Bake 30 minutes, or until cake tester comes out clean.
- Immediately after taking bars out of the oven, press 1/2 cup pretzels & 1/2 cup potato chips along the surface.
- Cool the bars completely in the pan.
- Melt 1/4 cup chocolate chips & 1 teaspoon of oil, 30-60 seconds in the microwave. Drizzle chocolate on top of bars.

