

Chocolate Peanut Butter Bars



Bars

1/4 cup plus 2 tablespoons creamy peanut butter
1 egg
1/2 teaspoon vanilla extract
1/2 cup packed brown sugar
2 tablespoons water
1 package Yumree Yumree Dreamees mix
1/4 cup plus 2 tablespoons semi-sweet chocolate chips

Topping

1/2 cup semi-sweet chocolate chips

In a medium bowl, combine peanut butter, egg, and vanilla, mix well. Add brown sugar and water. Stir until brown sugar is completely dissolved. Add Yumree Yumree Dreamees mix to peanut butter mixture. Mix well. Add chocolate chips and mix well. Pour bar mixture into a lightly greased 9-inch pie plate. Evenly spread the bar mixture to the edge of the pie plate using a spatula.

Place an inverted small glass bowl or ramekin in the center of the microwave turntable. Place pie plate on top of the inverted glass bowl. Cook on high for 4 minutes. Check bars and continue cooking, checking bars every 30 seconds, for an additional 2 minutes. Bars are done when center appears dry and is slightly firm to touch. Do not over cook bars.

Remove bars from microwave. Evenly sprinkle top of bars with chocolate chips. Allow chips to sit for 5 minutes. With a spoon, gently spread chips over top of bars. Allow bars to cool for 10 minutes. Cut into 1 1/2-inch square bars. Store bars at room temperature in an airtight container between sheets of wax paper.

Cook's Note: Recipe was tested in a 700 watt microwave oven with a turntable.

Yumee Yumee