

# Liesl's Peanut Butter Bars

## Ingredients:

- 1 cup crunchy peanut butter
- 2/3 cup butter
- 1 teaspoon vanilla
- 2 cups firmly packed brown sugar
- 3 eggs
- 1 cup flour
- 1/2 teaspoon salt



**Directions:** In a saucepan melt butter and peanut butter on low heat. Remove from stove. Add the other ingredients and mix. Pour batter into a 9 x 13 pan. Bake for 27 minutes at 350° F (170°C) until slightly browned around the edges.

Let it cool for 30 minutes or so.

**Frosting:** melt 1 tablespoon butter. Add powdered sugar (a cup or so?), 1/2 teaspoon vanilla, a dash of milk to make it runny. Spread over peanut butter bars.

**Dribble on top:** Melt 1/4 cup semisweet with 2 teaspoons of butter. (Be sure to use low head and do not have on the stove for very long!!) Use a spoon to drizzle/drag on top of the frosting layer

When cool, cut into squares.

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