

Recipe of Peanut-Chip Cookie Bars

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Peanuts and peanut butter, can help give you the extra energy needed for your daily activities. Peanuts and peanut butter also combine well with apples, celery, bananas and other fresh produce for a quick snack or to entertain. Or they can be baked into wholesome desserts like Peanut-Chip Cookie Bars, with just a touch of chocolate for gooey sweetness. Below is the recipe :

Recipe of Peanut-Chip Cookie Bars Ingredients :

- • 1/2 cup whole-wheat flour or peanut flour
- • 1/2 teaspoon baking powder
- • 3/4 cup all-purpose flour
- • 1/4 teaspoon baking soda
- • 1/2 cup old fashioned oats
- • 1/4 cup all-natural peanut butter
- • 1/4 cup white sugar
- • Pinch salt
- • 3/4 cup packed dark brown sugar
- • 1 large egg white
- • 1 large egg
- • 1/2 cup chopped unsalted peanuts
- • 1/4 cup semisweet chocolate chips

Recipe of Peanut-Chip Cookie Bars Methods :

- • Preheat oven to 350°F. In a medium bowl, combine flours, oats, baking powder, baking soda and salt. Stir with a fork to blend. Set aside
- • Place butter and sugars in a large bowl; beat with a mixer at medium speed until well combined and fluffy, about 3 minutes
- • Add peanut butter and beat until blended. Add egg and egg white; beat until combined. Fold in peanuts and chocolate chips
- • Spread mixture evenly on a 13x9x2-inch baking pan lightly rubbed with butter or sprayed with canola-based cooking spray
- • Bake for 30 minutes. Cool in pan 10 minutes on a wire rack. Remove from pan, and cut into 12 approximately 4-inch long by 2-inch wide bars; let cool completely

Makes 12 servings