

Chocolate Peanut Butter Revel Bars

Yield: 20 large bars

14 tablespoons butter, at room temperature
2 cups packed brown sugar
1 teaspoon baking soda
2 eggs
2 teaspoons vanilla
2 1/2 cups flour
3 cups quick cooking oats

For Filling:

1 1/2 cups semisweet chocolate chips
1 14-ounce can sweetened condensed milk
1/2 cup peanut butter
1/2 cup peanuts, chopped
2 teaspoons vanilla

Preheat oven to 350°F. Butter the bottom and sides of a 9- x 13- inch baking pan and line with parchment paper. Set aside.

In the bowl of a stand mixer fitted with the paddle attachment, beat the butter, brown sugar and baking soda until creamy. Beat in the eggs one at a time, then add 2 teaspoons of vanilla.

With the mixer on low, slowly add in the flour and mix until completely incorporated, scraping down the sides of bowl as you go. Stir in the rolled oats (you may need to use a little elbow grease to mix them in). Set dough aside.

Using your hands, evenly press about two-thirds of the oat mixture into the bottom of the baking pan. Set the rest of the dough aside.

For the filling, combine the peanut butter, chocolate and sweetened condensed milk in a medium sized microwave safe bowl. Heat in the microwave for 1 minute, stirring every 20 seconds, or until chocolate is melted. Stir to make the mixture smooth, then add peanuts and 2 teaspoons vanilla.

Spread the chocolate filling evenly over the oats mixture with a rubber spatula. Dot the remaining oat (dough) mixture over the top of the chocolate.

Bake for 22-25 minutes, until top is lightly browned. The chocolate may still look moist. Allow bars to cool completely on a wire rack before cutting into individual bars.

Source: [Blue Eyed Bakers](#)