

Peanut Butter-Chocolate Revel Bars

Prep: 30 minutes Bake: 30 minutes Oven: 350°F

- Nonstick cooking spray cup butter, softened
- 1½ cups packed brown sugar
- teaspoon baking soda
- ½ teaspoon salt
- eggs
- 2 cups creamy peanut butter
- 2 teaspoons vanilla
- cups all-purpose flour
- 1 ½ cups semisweet chocolate pieces
- 1 14-ounce can sweetened condensed milk
- 2 tablespoons creamy peanut butter or butter
- 2 teaspoons vanilla
- ½ cup chopped salted peanuts (optional)

Preheat oven to 350°F. Line a 13x9x2-inch baking pan with heavy foil, extending the foil over edges of pan. Coat foil with cooking spray; set pan aside.

In an extra-large bowl, beat butter with an electric mixer on medium to high speed for 30 seconds. Add brown sugar, baking soda, and salt. Beat until combined; scraping bowl occasionally. Beat in eggs, 2 cups peanut butter, and 2 teaspoons vanilla until combined. Beat in as much of the flour as you can with the mixer. Using a wooden spoon, stir in any remaining flour. Set dough aside.

For filling, in a medium saucepan combine chocolate pieces, sweetened condensed milk, and 2 tablespoons peanut butter. Cook over low heat until the chocolate is melted, stirring occasionally. Remove from heat. Stir in 2 teaspoons vanilla.

Remove 2 cups of the dough; set aside. Press the remaining dough evenly onto the bottom of the prepared baking pan. Spread filling evenly over dough in pan. Drop spoonfuls of the remaining dough over filling. If desired, sprinkle with peanuts.

Bake in the preheated oven for 30 to 35 minutes or until top is lightly browned. Cool in pan on a wire rack. Using the edges of the foil, lift cookies out of pan. Cut into bars. Makes 36 bars. **TO STORE:** Layer bars between sheets of waxed paper in an airtight container. Cover and store at room temperature for up to 3 days or freeze for up to 3 months.