

# CHOCOLATE PEANUT BUTTER BARS

by Chef Steve Bart

½ cup butter

½ cup peanut butter

½ cup sugar

½ cup brown sugar

1 egg

1¼ cups all-purpose flour

¾ tsp. baking soda

½ tsp. baking powder

¼ tsp. salt

2 T water

12 ounces chocolate chips

Preheat oven to 375 degrees F.

In a mixer cream together the butter, peanut butter, and both sugars. When the mixture is fully creamed, whip in the egg and water. Sift the dry ingredients together and gently mix into the wet ingredients. Add 1/2 of the chocolate chips and mix to combine.

Bake for 20 minutes until done. When the bars come out of the oven spread the other 1/2 of the chocolate chips on top of the bars. Cover the pan with a sheet tray or lid to hold in the heat and melt the chocolate chips. When the chips are fully melted use a rubber spatula and spread the melted chocolate evenly over the entire surface of the bars. Allow the bars to fully cool and cut into 32 pieces.

