

Stuffed Peanut Butter Cookie Bars

- 1 Canola oil for greasing pan
- 1 pkg (16 oz or 402 g) peanut butter sandwich cookies (about 30 cookies, See **Cook's Tip**)
- 1 pkg (18-19 oz or 450 g) fudge brownie mix
- ¼ cup (50 mL) water
- ⅔ cup (150 mL) canola oil
- 3 eggs
- ½ cup (125 mL) dry roasted peanuts
- 1 pkg (12 oz/350 g) semi-sweet chocolate morsels (2 cups/500 mL)



1. Preheat oven to 375°F (190°C). Brush **Large Bar Pan** with oil using **Chef's Silicone Basting Brush**. Arrange 30 cookies in rows of 3 x 10 over bottom of pan.
2. In **Classic Batter Bowl**, combine brownie mix, water, oil and eggs; mix well with **Small Mix 'N Scraper**®.
3. Pour batter evenly over cookies in pan; spread with **Small Mix 'N Scraper**® to cover surface of cookies as much as possible. (Don't worry if there are a few dry spots; the batter will fill in during baking.)
4. Bake 18-20 minutes or until wooden pick inserted in brownie portion comes out clean.
5. Meanwhile, process peanuts in **Manual Food Processor** until coarsely chopped.
6. Remove pan from oven to **Stackable Cooling Rack**. Immediately sprinkle chocolate morsels evenly over brownie; let stand about 3 minutes or until morsels begin to melt. Spread chocolate evenly using clean **Small Mix 'N Scraper**®; sprinkle with peanuts.
7. Cut into 48 squares using **Pizza Cutter**; serve warm with **Mini-Serving Spatula**.

Serves 48

U.S. Nutrients per serving: (1 bar) Calories 170, Total Fat 10 g, Saturated Fat 2.5 g, Cholesterol 10 mg, Sodium 80 mg, Carbohydrate 20 g, Fiber 1 g, Protein 3 g

Cook's Tip: For best results, use peanut-shaped sandwich cookies. Other round sandwich cookies can be used, however, because they are thicker, the cookies may show through the batter after baking.

