

Monster Cookie Bars

Yield: 2 dozen bars

Ingredients

- 1/2 cup butter, softened
- 1 cup brown sugar
- 1/2 cup peanut butter
- 2 eggs
- 1 tsp vanilla
- 1 and 3/4 cup all purpose flour
- 1 tsp baking soda
- 1 tsp salt
- 1 and 3/4 cup quick cooking oats
- 3/4 cup semi-sweet chocolate chips
- 1 cup M&Ms

Instructions

1. Preheat oven to 350 F. Grease a 9 x 13 pan and set aside.
2. In a large bowl, cream together butter and brown sugar. Beat in peanut butter, eggs and vanilla.
3. In a separate bowl, stir together flour, soda and salt. Add to large bowl and stir until combined. Add oats, chocolate chips and M&Ms.
4. Press into greased pan. Add additional M&Ms to the top, if desired, pressing them into the dough slightly.
5. Bake for 14 - 16 minutes or until edges are slightly brown or until toothpick inserted comes out clean. Do not over bake. Let cool a bit before slicing. Letting them cool completely is best. But its almost impossible to wait that long.

<http://chocolatewithgrace.com/monster-cookie-bars/>