

## Lunch Lady Peanut Butter Bars

2 sticks butter	2 cups rolled oats (not quick oats)
1 cup sugar	2 cups all-purpose flour
1 cup brown sugar	1 teaspoon baking soda
2 eggs	1 teaspoon salt
1 teaspoon vanilla	1 ½ cups peanut butter
1 cup peanut butter	Quick Chocolate Frosting (recipe follows)

Cream the butter and sugars until light in color. Add the eggs and vanilla, then the peanut butter. Mix until it's all incorporated and then scrape down the bowl. In a separate bowl, combine the dry ingredients. Add to the wet stuff and mix just until combined.

If you want thin bars (and more servings!) spread the mixture into a 18x13" sheet pan, and bake for 15-18 minutes at 350 degrees.

If you want thicker, chewier bars, and you don't want as many servings, spread the mixture into a 13x9" cake pan, and then bake for 25-30 minutes at 350 degrees.

The bars are done when they are slightly browned and the center is set. While the bars are still hot, spoon 1 ½ cups of peanut butter onto the surface. Do this in small dollops across the surface of the bars, and then wait a minute until the heat of the bars melts the peanut butter. Then spread to cover the whole surface evenly.

This is the hardest part: wait for the bars to cool. (I put my pan in the freezer to speed this part along. I'm so impatient.)

Once the bars have cooled and the peanut butter has lost some of its shine, top with chocolate frosting.

### Quick Chocolate Frosting

1 stick butter  
3 tablespoons cocoa powder  
¼ cup milk  
3 cups powdered sugar  
½ teaspoon vanilla

With the whisk attachment on the mixer, blend the cocoa with the softened butter, then add the milk, vanilla and powdered sugar (1 cup at a time). Done.