# Lunch Lady's Peanut Butter Bars 

by our friend Cheryl and the Weber School District

## Ingredients:

- $1 / 2$ cube butter or margarine ( $1 / 4$ cup)
- $1 / 3$ cup sugar
- $1 / 2$ cup brown sugar
- 1 egg
- 5/8 cup peanut butter
- 1 tsp. vanilla
- $1 / 4$ tsp. salt
- $1 / 2$ tsp. baking soda
- 1 cup flour
- 1 cup oatmeal

Mix ingredients together and spread in a $9 \times 12$ pan. Bake 10 minutes at 350 (DO NOT
OVERBAKE!). Cool slightly and spread 1 cup whipped peanut butter over cookie. Frost with chocolate frosting.

## Chocolate Frosting

- $11 / 4$ cup brown sugar
- $1 / 2$ cube butter or margarine
- $1 / 3$ cup cocoa
- $2 / 3$ cup evaporated milk.
- 1 lb . powdered sugar

Mix together all ingredients except the powdered sugar. Cook 2 minutes on stove. Add powdered sugar and beat with mixer. Spread over cookie immediately

This recipe comes from our friend Cheryl who is an Elementary School Principal here in Ogden. Tina's Christian nearly flipped because he loves these lunchroom treats. We have made them and they are yummy. We doubled the recipe and made them in a $18^{\prime \prime} \times 12^{\prime \prime}$ dripper pan. The amounts are a bit odd, as they are used to making enough for a school for 600 children. Have fun and welcome back to school. The recipe originally comes from the Weber School district.

