

Momma Derr Bars (Oatmeal Chocolate Peanut Butter Bars)

Cream together well:

1 C margarine or butter
1 C sugar
1 C brown sugar

Add and blend in:

2 eggs
2/3 C peanut butter
1 tsp baking soda
1/2 tsp vanilla

Finally, mix in 2 C flour and 2 C rolled oats (regular or instant) – the mixture will become very thick with these additions.

Spread the mixture in a 13"x9x greased pan and bake at 350° for 20 minutes. The bars will be very soft when they come out, but that's ok. Sprinkle with 12 oz. of *chocolate chips*. I prefer the milk chocolate, but you may also like semi-sweet. Once the chips have melted, spread them over the top of the bars. Allow the bars to cool and harden the chocolate – this takes several hours. I usually make the bars the night before and let them stand overnight.

Icing:

1 C sifted powdered sugar
1/2 C peanut butter
2-6 tbsp milk, depending on how thick you want the icing to be (skim is ok)

Mix well and spread over the bars.

Cuts into 40 bars
This recipe can be halved and baked in a square pan.

Notes: