

## **Peanut Butter Chocolate & Bacon Bars**

### **Ingredients:**

- ◆ 1 package store-bought peanut butter cookie mix
- ◆ 1/3 cup vegetable or canola oil
- ◆ 3 Tablespoons maple syrup
- ◆ 1 egg
- ◆ 12 slices bacon chopped (hint- place bacon in freezer for 15 minutes for easy chopping)
- ◆ 1/3 cup chopped peanuts
- ◆ 1 ½ cup chocolate chips (semi-sweet or milk chocolate, whatever your preference)

Preheat oven to 350°

Cook bacon in a skillet over medium high heat until crisp. Drain on paper towel.

Spray a 8 or 9-inch square pan with non-stick cooking spray. In a large bowl, mix together the cookie mix, syrup, oil and egg until a soft dough forms. Set aside 1/3 cup of bacon for garnish, and stir the rest in to the cookie mixture. Add peanuts. Press evenly into the square pan. Bake 20-25 minutes or until golden brown. Remove from oven. While still hot, sprinkle chocolate chips over the top. As it melts, immediately spread chocolate over the bars. Sprinkle the reserved bacon over the chocolate. Cool completely and cut into bars.