

A Taste of History



Peanut Butter Fingers



Recipe courtesy of Dorothy Schlapp,
Favorite Recipes Compiled by Oswego
Schools Cafeteria Ladies 1975

Preparation

1. Preheat oven to 350 °F and grease pan.
2. Cream butter.
3. Gradually add sugar and brown sugar, creaming well.
4. Blend in egg, peanut butter, baking soda, salt, and vanilla.
5. Add flour and oats. Mix thoroughly.
6. Spread in a greased 13 x 9 in. pan.
7. Bake for 20-25 minutes until golden brown.

Ingredients

Base Layer

- ½ cup butter
- ½ cup sugar
- ½ cup firmly packed brown sugar
- 1 egg, unbeaten
- ½ cup peanut butter
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ teaspoon vanilla
- 1 cup flour
- 1 cup quick cooking oats
- 1 6-ounce package chocolate chips

Drizzle Topping

- ½ cup powdered sugar
- ¼ cup peanut butter
- 2-4 tablespoons milk

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8. While the base is baking, prepare drizzle topping by mixing powdered sugar, peanut butter, and milk until smooth.
 9. After baking the base, immediately sprinkle on chocolate chips and let melt.
 10. Spread chocolate evenly over the base.
 11. Drizzle on topping.
 12. Cool completely.
 13. Cut and serve.