

Peanut Butter Bars

Ingredients

- 1 cup brown sugar
- 1/2 cup white sugar
- 1 cup vegetable shortening (do not melt)
- 4 cups oatmeal
- 1 pkg (6 oz) chocolate chips
- 1 cup chunk style peanut butter

Frosting

- 1 pkg (6 oz) chocolate chips
- 1 cup chunk style peanut butter

Instructions

1. Mix sugars, oatmeal, and shortening together like pie crust.
2. Press into an 11 x 15 cookie sheet.
3. Bake at 375°F for 10-12 minutes.
4. Cool completely.

Frosting

5. Melt chocolate chips and peanut butter together over hot water (double boiler method).
6. Frost cooled bars with the chocolate-peanut butter mixture.

Editor's Notes

- **"11 X 15"** - interpreted as an 11 x 15 inch cookie sheet (jelly roll pan), a standard pan size of the era. No ambiguity.
- **Frosting quantities** - the card lists 1 pkg (6 oz) chocolate chips and 1 cup chunk style peanut butter in the ingredients list, then instructs to frost with "choc. Chips & peanut Butter." It is not entirely clear whether the frosting uses the same listed quantities or separate additional amounts. The ingredients have been split to reflect both the base and the frosting as using the same measurements listed; readers may wish to purchase two packages of chocolate chips and additional peanut butter to be safe.
- **"melted over hot water"** - refers to a double boiler or bain-marie method, common in mid-century recipes to melt chocolate gently without scorching.
- **"Veg. Shortening (do not Melt.)"** - the parenthetical note is a reminder to use the shortening at room temperature, creaming it into the sugar rather than liquefying it. Closing parenthesis appears to be missing on the card; transcribed as written.
- **No eggs or leavening** - this is an oat-bar style recipe with no eggs or baking powder/soda. The

oatmeal-shortening-sugar base is pressed into the pan, producing a dense, cookie-bar texture. This appears intentional and complete.

- Back of card is blank.

Completeness tag: `complete`

Source type: `personal`

Peanut Butter Bars

1 c. Brown sugar

1/2 c. white sugar

1 c. Veg. Shortening (do not melt)

4 c. oatmeal

1 pkg. (6oz.) choc. chips

1 c. chunk style peanut butter

Mix sugars & oatmeal & shortening
like pie crust. Press into 11 x 15

Cookie sheet. Bake 375° for 10-12 min.

Cool. Frost with choc. chips & peanut
butter melted over hot water.

