

Dutch Oven Peanut Butter Bacon Chocolate Bars

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Recipe type: Dessert
Cuisine: American
Serves: 18

Ingredients

- 1 package peanut butter cookie mix
- ¼ cup vegetable oil
- 1 heaping teaspoon creamy peanut butter
- 2 tbsp maple-flavored syrup
- 1 egg
- 12 slices bacon, cooked and crumbled
- ½ cup chopped peanuts
- 1 cup semisweet chocolate chips

Instructions

1. Lightly oil or spray 12- inch dutch oven; line with parchment paper.
2. In large bowl, stir together cookie mix, oil, syrup, peanut butter, and egg until soft dough forms.
3. Reserve ¼ cup bacon for garnish. Stir remaining bacon and peanuts into dough.
4. Press dough evenly into parchment lined dutch oven. Bake at 350 degrees for 25 minutes or until golden brown and toothpick inserted in center comes out clean.
5. Sprinkle evenly with chocolate chips. Replace lid and cook for 3-5 minutes or until chocolate has melted. Immediately spread softened chocolate over bars with back of spoon.
6. Sprinkle reserved ¼ cup bacon over chocolate.
7. Cool for 30 minutes with lid removed before lifting from Dutch oven.
8. Wait until chocolate has set, before cutting into squares.

