

# Peanut Butter Fingers

*Recipe by Florence Stewart*

## Ingredients

- ½ cup butter
  - ½ cup sugar
  - ½ cup brown sugar
  - 1 egg
  - 1/3 cup peanut butter
  - ½ tsp baking soda
  - ¼ tsp salt
  - ½ tsp vanilla
  - 1 cup flour
  - 1 cup rolled oats
  - 12 oz pkg semi sweet chocolate morsels
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- ½ cup sifted powdered sugar
  - ¼ cup peanut butter
  - 3 Tbsp evaporated milk

## Directions

Cream butter, sugar and brown sugar. Blend in egg, peanut butter, baking soda, salt and vanilla. Stir in flour and rolled oats.

Spread in ungreased 9 x 13 pan. Bake at 350 degrees for 20-25 minutes.

Remove from oven and sprinkle with chocolate morsels. Let stand 5 minutes.

Combine powdered sugar, ¼ cup peanut butter and evaporated milk. Spread chocolate evenly and drizzle peanut butter mixture.

Cool and cut. Makes 4 dozen.