

# Peanut Butter Cookie Bars



## Ingredients

2 eggs  
1 cup brown sugar  
 $\frac{3}{4}$  cup natural creamy peanut butter  
 $\frac{1}{4}$  cup melted and cooled coconut oil  
1 tsp. vanilla extract  
1 cup packed all-purpose flour  
 $\frac{1}{2}$  cup rolled oats  
 $\frac{1}{2}$  tsp. baking soda  
 $\frac{1}{4}$  tsp. salt  
1 cup dark chocolate chunks, divided

## Instructions

Preheat oven to 350 degrees F. Line an 8x8 inch pan with parchment paper.

In a large bowl, mix eggs, brown sugar, and peanut butter until smooth. Add coconut oil and vanilla and mix until well combined.

Add flour, oats, baking soda, and salt to wet ingredients and mix. Fold in  $\frac{3}{4}$  cup of chocolate chunks.

Add batter to prepared pan and evenly spread out with a spatula towards the edges. Sprinkle the top with remaining chocolate chunks. Bake for 20-25 minutes until edges are slightly golden brown. Allow to cool for 15-20 minutes before cutting. Makes about 16 servings.

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