

## Old-School Peanut Butter Bars with Frosting - Just Like in the Cafeteria

Peanut Butter Lunch Lady Cookie Bars - A Frosted Classic From the School Cafeteria Days



OVEN  
**350°F**

TIME  
**22 min**

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### INGREDIENTS

For the Cookie Bars:

- 1 cup unsalted butter, softened
- 1 cup creamy peanut butter
- 1 cup granulated sugar
- 1 cup packed brown sugar
- 2 large eggs
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 teaspoon salt

For the Frosting:

- 1/2 cup creamy peanut butter
- 1/4 cup unsalted butter
- 1/4 cup milk
- 2 cups powdered sugar
- 1/2 teaspoon vanilla extract

### DIRECTIONS

- 1.** Preheat : OvenPreheat your oven to 350°F (175°C). Grease a 9x13-inch baking pan or line it with parchment paper.
- 2.** Make the : Cookie DoughIn a large bowl, cream together the softened butter, peanut butter, granulated sugar, and brown sugar until smooth and fluffy. Beat in the eggs one at a time, then mix in the vanilla.
- 3.** Add : Dry IngredientsIn a separate bowl, whisk together flour, baking soda, and salt. Gradually mix into the wet ingredients until fully combined.
- 4.** Bake the : BarsSpread the batter evenly into the prepared pan. Bake for 18-22 minutes, or until the edges are golden and a toothpick comes out mostly clean from the center.
- 5.** Make the : Frosting While Bars BakeIn a medium saucepan, melt the peanut butter and butter together over medium heat. Remove from heat and whisk in milk, powdered sugar, and vanilla until smooth.
- 6.** Frost : While HotAs soon as the bars come out of the oven, pour the warm frosting over them and spread evenly to the edges.
- 7.** Cool & : SliceLet the bars cool completely in the pan so the frosting can set. Slice into squares or rectangles and enjoy!

### TIPS FOR SUCCESS

Let frosting set fully before cutting for clean, pretty edges.

Use creamy peanut butter (not natural-style) for the best texture.

Sprinkle chopped peanuts on top while the frosting is still warm.

Double it for a crowd and bake in a sheet pan!

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/old-school-peanut-butter-bars-with-frosting-just-like-in-the-cafeteria/>