Best Peanut Butter Chocolate Chip Bars: Soft, Chewy & Irresistible

1/2 cup (1 stick) unsalted butter, melted and slightly cooled

TIME	PRINT	SAVE	SOURCE
20-25 min	Recipe Card	PDF	ChefManiac

INGREDIENTS

- 1/2 cup (1 stick) unsalted butter, melted and slightly cooled
- 3/4 cup creamy peanut butter (do not use natural, runny peanut butter)
- 1 cup packed light brown sugar
- 1/2 cup granulated sugar
- 2 large eggs, at room temperature
- 1 teaspoon vanilla extract
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 1 1/2 cups semi-sweet chocolate chips (plus extra for sprinkling on top, if desired)

DIRECTIONS

1. Making these bars is incredibly simple and comes together in just a few steps:
2. Preheat : Oven & Prep Pan: Preheat your oven to 350?F (175?C). Lightly grease a 9x13-inch baking pan, or line it with parchment paper, leaving an overhang on the sides for easy lifting later.
3. Combine : Wet Ingredients: In a large mixing bowl, whisk together the melted and slightly cooled butter and the creamy peanut butter until smooth.
4. Add : Sugars, Eggs & Vanilla: Add the packed light brown sugar and granulated sugar to the peanut butter mixture. Whisk until well combined and smooth. Add the eggs one at a time, whisking well after each addition until fully incorporated. Stir in the vanilla extract.
5. Add : Dry Ingredients: In a separate small bowl, whisk together the all-purpose flour, baking soda, and salt. Gradually add the dry ingredients to the wet ingredients, mixing on low speed (or by hand with a spatula) until just combined. Be careful not to overmix; stop once no dry streaks of flour remain.
6. Fold in : Chocolate Chips: Gently fold in 1 1/2 cups of chocolate chips until evenly distributed throughout the dough.
7. Press into : Pan & Bake: Transfer the thick dough to your prepared 9x13-inch baking pan. Use a spatula or your hands (lightly floured if sticky) to evenly press the dough into the bottom of the pan, making sure it's smooth and reaches all corners. If desired, sprinkle the extra chocolate chips over the top.
8. Bake: Bake for 20-25 minutes, or until the edges are lightly golden brown and the center appears set. A

toothpick inserted into the center should come out with moist crumbs, but no wet batter. Do NOT overbake, as this will lead to dry bars.

9. Cool : Completely: Remove the pan from the oven and place it on a wire rack to cool completely. This is crucial for the bars to set properly and be easy to cut. Cooling completely can take 1-2 hours.
10. Slice and : Serve: Once completely cooled, use the parchment paper overhang to lift the entire slab of bars from the pan. Place on a cutting board and slice into squares.

SWAPS & NOTES

Peanut Butter: For the best texture and consistency, use a "no-stir" creamy peanut butter (like Jif or Skippy).

Natural peanut butter that separates oil will make the bars greasy and can affect the texture.

Butter: Melting the butter contributes to the chewy texture.

Ensure it’s slightly cooled before mixing with other ingredients to avoid scrambling the eggs.

TIPS FOR SUCCESS

Proper Peanut Butter: Use creamy, "no-stir" peanut butter.

Natural peanut butter, which separates oil, will result in a greasier and potentially crumbly bar.

Don’t Overbake: This is the most important tip for soft and chewy bars!

The center might look slightly underdone when you pull them out, but they will continue to set as they cool.

More recipes: ChefManiac.com

Original recipe: https://chefmaniac.com/best-peanut-butter-chocolate-chip-bars-soft-chewy-irresistible/