



THE J.M. SMUCKER CO.

# Almond Chocolate Peanut Butter Bars

**Prep Time** **Cook Time** **Serves** **Difficulty**

20 mins 27 mins 36 N/A

## Ingredients

- **Bars:**

- 1/2 cup (125 mL) butter, melted
- 1 cup (250 mL) brown sugar
- 2 eggs
- 2 tsp (10 mL) vanilla extract
- 2 cups (500 mL) **Robin Hood®** Almond Flour

**Robin Hood®** Almond Flour (Gluten Free)

- 1 tsp (5 mL) baking powder
- 1 cup (250 mL) **HERSHEY'S CHIPITS** Pure Semi-Sweet Chocolate Chips or **HERSHEY'S CHIPITS** Milk Chocolate Chips
- 1/2 cup (125 mL) shredded coconut, sweetened or unsweetened
- 1/2 cup (125 mL) chopped walnuts

- **Chocolate Peanut Butter Topping:**

- 1 cup (250 mL) chocolate chips, any type
- 1/2 cup (125 mL) **Carnation®** Evaporated Milk, any type
- 1/3 cup (75 mL) **Jif®** Creamy Peanut Butter
- 1 cup (250 mL) **HERSHEY'S CHIPITS** SKOR Toffee Bits
- 1/2 cup (125 mL) chopped walnuts

## Directions

### Step 2:

Preheat oven to 350°F (175°C). Grease and line a 9" x 13" (3 L) baking dish with parchment paper, overlapping 2 sides for easy removal.

### Step 3:

Whisk butter, sugar, eggs, and vanilla in a large mixing bowl. Stir in flour and baking powder until combined. Add semi-sweet chocolate chips or milk chocolate chips, coconut, and walnuts and mix well.

### Step 4:

Spread batter in prepared pan.

### Step 5:

Bake in preheated oven 25 to 27 minutes until golden. Cool completely in pan on wire rack.

### Step 7:

Melt all ingredients together in small saucepan over medium-low heat, stirring constantly, about 5 minutes. Remove, let cool to room temperature. Spread over cooled blondies. Sprinkle with toffee bits and walnuts, pressing down lightly. Refrigerate 2 hours, or until set. Remove from pan. Cut into squares.

## Images

