BLOX Skippy Bars
(CakeByCourtney.com)

Bars:

2¾ c. (330 g) all-purpose flour
1 t. (4 g) baking soda
1 t. (3 g) salt
1 c. (226 g) unsalted butter, room temperature
1 c. (250 g) Skippy peanut butter
1¼ c. (275 g) brown sugar, packed
1 c. (200 g) granulated sugar
2 eggs
1 t. (4.2 g) vanilla extract
2½ c. (255 g) old-fashioned rolled oats

Chocolate Buttercream:

5 oz. dark chocolate chips
2 T. (28 g) heavy whipping cream
1 c. (226g) unsalted butter, slightly cold
2½ c. (312.5 g) powdered sugar, measured then sifted
½ t. (2.1 g) vanilla extract
¼ t. salt

Garnish:

1 c. (250g) Skippy peanut butter
Reese's Peanut Butter Cups, diced

Instructions:

<u>For the Bars</u>

1. Preheat your oven to 325˚. Prepare a 9"x13" metal baking dish by spraying the bottom and sides with nonstick spray. You can also want to line the bottom and side with parchment paper and spray again. Set aside. NOTE: you can use a glass baking dish but the bars will take a few minutes longer to bake and the edges might not be as crunchy.
2. In a medium size mixing bowl, whisk together the flour, baking soda, and salt. Set aside.
3. In the bowl of an electric mixer fitted with the paddle attachment, or with a hand beater, beat the butter and peanut butter until smooth.
4. Add the brown sugar and granulated sugar and mix on medium-high speed for about a minute, making sure to scrape down the sides and bottom of the bowl as needed.
5. Add the vanilla and eggs and beat until well mixed.

6. Stir in the flour mixture on low speed and mix until no streaks of flour remain.
7. Fold in the oats.
8. . Evenly press the batter into the pan and bake for 20 to 25 minutes.

   NOTE: you want it to be slightly underdone in the center – and don't worry if it sinks a little when cooling. That's meant to happen.
9. Remove the pan from the oven and allow to cool completely before adding the buttercream.

For the Buttercream

1. In a microwave safe bowl, heat the heavy cream and chocolate in 30 second increments until smooth (stirring in between round). Set aside to cool slightly.
2. In the bowl of an electric mixer fitted with the paddle attachment, or with a hand mixer, beat the butter and ganache until smooth.
3. With the mixer on low, gradually add the powdered sugar, followed by the vanilla and salt. Turn the mixer to medium-high speed and beat until light and fluffy, about 2 to 3 minutes. Be sure to scrape down the sides and bottom of the bowl as needed.
4. Spread the peanut butter on top of the bars and then pipe or spread the chocolate buttercream on the peanut butter. Top with Reese's.

Store in fridge in airtight container or freeze.