



Montana Gluten Free Processors

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Peanut Butter Pie Bars

Ingredients:

Crust:

Prepared Montana Gluten Free Dessert Bar Crust Mix as directed on package- makes enough crust for two 9x13 pans

Filling:

4 eggs

1 ½ cups light or dark corn syrup

1 cup sugar

1 cup Peanut Butter – creamy or crunchy!

4 Tbsp butter (softened)

1 Tbsp vanilla extract

1 ½ cups dry roasted peanuts

Directions:

- In large bowl, beat eggs, corn syrup, sugar, peanut butter, butter, and vanilla extract until well blended.
- Stir in peanuts.
- Divide filling in half. Evenly pour mixture over the two crusts.
- Bake at 350° F for 20 minutes or until filling is firm around the edges and slightly firm in the center.
- Cool completely on a wire rack.
- Cut into bars to serve. Enjoy!

Makes two 9x13 pans of bars