

PEANUT BUTTER BAR

INGREDIENTS

- 14 oz Mimic Crème Sweetened Almond and Cashew Cream **OR** Almond Milk **OR** Soy Milk
- 1/2 C Peanut butter **OR** Soy Butter
- 1 C Quinoa flour **OR** Whole wheat pastry flour
- 1/2 t Salt
- 2 C Oatmeal (quick time)
- 1 C Sugar substitute (original recipe calls for brown sugar)
- 1/2 t Baking soda
- 3/4 C Earth Balance margarine for baking
- 1 C Carob chips (original recipe calls for chocolate chips)
- Non-stick cooking spray



BAKING DIRECTIONS

- 1 Combine Mimic Crème or one of the 'milk' choices & peanut butter stirring until mixed well
- 2 In a separate bowl combine sugar, flour, oatmeal baking soda, salt & Smart Balance mixing well
- 3 Spray non-stick cooking spray on 9 x 13 pyrex baking dish
- 4 Pour 1/2 the mix & pat it down to cover the dish
- 5 Drizzle with peanut butter mix & chocolate chips
- 6 Top with remainder of mix & bake for 20 minutes
- 7 Be careful not to overbake
- 8 Let cook for up to 2 hours & then cut



ANOTHER WAY TO SUBSTITUTE FOR BROWN SUGAR

- 1 Measure 1 C sugar & 1 T of molasses into a mixing bowl. (Martha Stewart says 1 1/2 T)
- 2 Stir with a fork until completely mixed



