



Chocolate-Peanut Butter Shortbread Bars

Ingredients for Shortbread:

- 2 C. AP Flour
- ½ C. Powdered Sugar
- 2 sticks Unsalted Butter, chilled
- 1 ½ C. Chunky Peanut Butter
- ½ C. Bittersweet Brand Dark Baking Buttons, chopped

Ingredients for the Chocolate Frosting:

- 3 Tbl. Unsalted Butter, room-temp.
- 1/3 C. Sour Cream
- ½ C. Powdered Sugar
- 3 oz. Bittersweet Brand Dark Baking Buttons, chopped

Method:

1. Preheat oven to 350 and grease and flour a 9" baking pan.
2. To make the shortbread, mix the sifted dries lightly with the cubed butter and ½ cup of the peanut butter, until it can form a ball. Knead in the chocolate chips and press the dough into the bottom of the pan to make a solid layer.
3. Bake for 30 minutes, or until it is firm to the touch and barely golden. Cool for 10 minutes.
4. Place the remaining peanut butter in a small sauce pan over low heat, stirring continuously.
5. When just melted and while the shortbread is still warm, pour over the shortbread and spread evenly. Place pan in refrigerator for about 30 minutes to cool.
6. To make the frosting, melt the chocolate over a bain marie.
7. Mix the butter and sour cream in a mixer, until well combined.
8. Add the chocolate and mix, add the powdered sugar and mix until light and fluffy.
9. Spread frosting over the shortbread and let set. Cut and serve.