

Pretzel Peanut Bars by Lynn's Recipes



Lynn demonstrates how to make Pretzel Peanut Bars. This combines that great sweet and salty flavor. These are great as a dessert or a snack.

Ingredients:

- ½ cup (1 stick) butter
- 1-1/4 cups graham cracker crumbs
- 1-1/4 cups pretzels, broken but not crushed
- 1 cup salted peanuts
- 6 ounces semi-sweet chocolate chips
- 6 ounces white chocolate chips
- 1 can sweetened condensed milk

Preheat oven to 350°. While the oven is pre-heating, put the stick of butter in a 9x13" baking pan and put it in the oven to allow the butter to melt in the pan. Check it frequently because you don't want it to burn. Remove from the oven. Sprinkle the graham cracker crumbs evenly over the butter to form a crust.

Layer broken pretzels, peanuts, white chocolate chips, and semi-sweet chocolate chips over the graham cracker crust. Drizzle with the sweetened condensed milk. Bake for 20-30 minutes or until golden around the edges and bubbly. Allow to cool completely in the pan before cutting and serving.

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