

GF MONSTER COOKIE BARS

- 3 Tbsp salted butter
- 1/3 c. white sugar
- 1 egg yolk
- 1 Tbsp maple syrup
- 2/3 c. crunchy peanut butter
- 1/3-1/2 c. semi-sweet chocolate chips
- 3/4 c. light brown sugar
- 1 egg
- 1 tsp vanilla extract
- 1/2 tsp baking soda
- 2 c. old-fashioned rolled oats
- 1/4 - 1/2 c. m&m's

Preheat the oven to 350F. Line an 8-inch square pan with parchment paper or grease well with butter. Combine the butter, brown sugar, and white sugar in a large bowl and beat to combine. Add the egg, egg yolk, vanilla, syrup, and baking soda. Stir in the peanut butter. Add the oats

and stir until well combined. Mix in the chocolate chips. Press the dough into the bottom of the prepared pan. Top with the M&M's and lightly press them into the dough. Bake 16 to 17 minutes, or until the bars are lightly browned and just past looking wet on top. They will not be firm, but they will set up as they cool. Let it cool completely before slicing. Store in an airtight container.