

Peanutty Chocolate Chip Bars

- 1 cup SKIPPY® Creamy or Super Chunk™ Peanut Butter
- 1 cup firmly packed brown sugar
- $\frac{2}{3}$ cup KARO® Light or Dark Corn Syrup
- $\frac{1}{2}$ cup butter or margarine, softened
- 2 eggs

- 1 teaspoon vanilla
- $2\frac{1}{2}$ cups Pillsbury's BEST® All Purpose Flour
- $1\frac{1}{2}$ teaspoons baking powder
- $\frac{1}{2}$ teaspoon salt
- 2 cups (12 oz. pkg.) semisweet chocolate pieces, divided

In large bowl with mixer at medium speed beat peanut butter, sugar, corn syrup, butter, eggs and vanilla until smooth. Reduce speed; beat in flour, baking powder and salt until well blended. Stir in $1\frac{1}{2}$ cups chocolate pieces. Spread evenly in ungreased 15x10x1-inch pan. Bake at 350°F. 25 minutes or until lightly browned. Cool. Melt remaining $\frac{1}{2}$ cup chocolate pieces; drizzle over surface. Cut into bars. Makes 48.

Peanut Butter Buddies

- 1 cup SKIPPY® Creamy Peanut Butter
- 1 cup butter or margarine, softened
- 1 cup firmly packed brown sugar
- $\frac{2}{3}$ cup KARO® Light or Dark Corn Syrup
- 2 eggs

- 4 cups Pillsbury's BEST® All Purpose Flour, divided
- 1 tablespoon baking powder
- 1 teaspoon cinnamon (optional)
- $\frac{1}{4}$ teaspoon salt

In large bowl with mixer at medium speed beat peanut butter, butter, sugar, corn syrup and eggs until smooth. Reduce speed; beat in 2 cups flour, baking powder, cinnamon and salt. With spoon stir in remaining flour. Wrap dough. Chill 2 hours. On floured surface roll out dough, half at a time, to $\frac{1}{8}$ -inch thickness. Cut with floured cookie cutter. Bake on ungreased cookie sheet at 325°F. 10 minutes or until cookies are lightly browned. Cool on wire rack. Decorate if desired. About 30 ($5\frac{1}{2}$ -inch) cookies.