

Peanut Butter Bars

Created by: Amanda Robinson of [Just in Queso](#) using Kerbey Lane Cafe Lemon Gluten Free Vanilla Pancake Mix

INGREDIENTS

1 cup Kerbey Lane Café Vanilla Pancake Mix
¼ cup brown sugar
2 eggs
2 tablespoons milk
¼ cup + 2 tablespoons peanut butter

INSTRUCTIONS

1. Preheat oven to 350 and grease an 8x8 inch baking pan.
2. In a medium-sized vessel, combine pancake mix and brown sugar. Add in eggs, milk, and the murdered peanuts, and encourage all of the ingredients to mingle together in righteous harmony. If verbal support isn't enough, you can also use to a wooden spoon to stir batter until it's completely blended.
3. Plop the batter into the pan and use a spatula to spread it evenly. Bake for 22-25 minutes. Relish the delightful scent of peanut butter as it permeates everything in your home.
4. When dessert is cool (in terms of temperature, not aloofness), cut into bars. Proceed to eat all of the bars in one sitting, and then attempt to justify it by pointing out how much healthy protein you just consumed.