



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### BUTTERSCOTCH PRETZEL BARS

Cooking spray	2 cups broken mini pretzel twists
3 – 5.3 ounce boxes shortbread cookies	1 cup salted roasted peanuts
1 stick salted butter, melted	½ cup butterscotch chips
1 - 14 ounce can sweetened condensed milk	½ cup milk chocolate chips

1. Preheat the oven to 375 degrees F. Line a 9-inch square baking pan with parchment paper, leaving a 2-inch overhang on all sides. Coat the parchment with cooking spray.
2. Pulse the cookies in a food processor until finely ground. Drizzle in the melted butter and pulse until the crumbs are completely coated. Press the crumb mixture evenly into the bottom of the prepared pan.
3. Pour the sweetened condensed milk over the top and gently spread it to the edges with the back of a spoon.
4. Add the broken mini pretzels, salted roasted peanuts, butterscotch chips, and milk chocolate chips, pressing them down gently with your hands. Bake until the bars are golden brown around the edges and begin to pull away from the pan, 25 to 30 minutes.
5. Let cool in the pan on a rack for at least 3 hours. Use the parchment overhang to lift the bars out of the pan. Slice with a serrated knife.

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