

## Monster Cookie Bars

(I got this from the Raleigh "News & Observer", but it says that it is from Two Chicks From the Sticks: Back Home Baking by Jill Schwalbe Means and Jamie Greenland Gorey.)

1/2 cup (1 stick) butter or margarine, melted	2 teaspoons baking soda
1 cup firmly packed brown sugar	4 1/2 cups rolled oats
1 cup granulated sugar	1 cup regular M&M's
3 eggs	1 cup chocolate chips
1 1/2 cups creamy peanut butter	

- Preheat oven to 350°. Grease a 12-by-17-inch jelly roll pan; set aside.
- Combine butter, brown sugar, and sugar in a large mixing bowl. Use an electric mixer and beat on medium-high speed until light and fluffy.
- Add eggs, peanut butter, and baking soda. Mix well. Add rolled oats, mix well. Stir in M&M's and chocolate chips.
- Press dough into prepared pan. Bake for 15 to 20 minutes. Don't overbake. Cool then cut into bars.

Yield: 24 bars (This is if they are very large. I cut them to get 42 out of it.)