**Fluffernutter Bars Recipe**

**Ingredients:**

**Peanut Butter Bars -**

* 2 ½ cups all-purpose flour
* ½ tsp baking soda
* 1 tsp salt
* ½ cup unsalted butter, room temp
* ½ cup smooth peanut butter
* ½ cup granulated sugar
* 1 cup light brown sugar, packed
* 2 large eggs, room temp
* 2 tsp vanilla extract

**Peanut Butter Filling -**

* ½ cup smooth peanut butter
* 3 tbsp unsalted butter, room temp
* 1 cup powdered sugar, sifted
* 2 tbsp heavy whipping cream
* ½ tsp vanilla extract

**Marshmallow Topping -**

* 5 oz mix mush-melo & regular marshmallows to preference
* ¼ cup of butter

**Instructions:**

**Peanut Butter Bars -**

1. Preheat the oven to 350°F, and spray an 8x8 metal pan with cooking spray and line with parchment paper.
2. In a medium bowl, whisk together flour, baking soda, and salt; set aside.
3. In a large bowl, beat the butter and peanut butter until smooth. Add both sugars and beat on med-high until pale and fluffy (approx. 2-3mins). Reduce speed and add the eggs and vanilla until combined. Add flour mixture and mix until just combined.
4. Place the dough into the prepared pan and press down to flatten slightly, and bake for about 30 mins or until lightly browned and mostly set. Oven times may vary so watch it carefully!
5. Remove from the oven and immediately press firmly down inside the perimeter to create a crust well. Cool in pan for 10 mins then place on a wire rack to cool completely.

**Peanut Butter Filling -**

1. Beat butter until creamy. Add peanut butter and beat until well combined (2-3 mins).
2. Add sifted powdered sugar in one 1/2 cup at a time and beat until combined, add vanilla. Then add cream one Tbsp at a time until desired consistency. Beat on high for 3 minutes until fluffy.

**Marshmallow Topping -**

1. Combine 5 oz of marshmallows with ¼ cup of butter, and microwave for 45 seconds - removing every 10 seconds to stir.
2. Spread peanut butter filling into the well of the peanut butter bars then spread the marshmallow fluff on top - and enjoy!