

## Bar Cookies

Chocolate

### Peanut Butter Tandy Takes

Top 10 !!!!!!! This recipe is copied from a local dessert manufactured in Philadelphia, PA. My son, David, loves his Tasty-Kakes.

#### CAKE:

4 eggs  
2 Tb. butter  
1 cup milk  
2 cups sugar  
1 tsp. vanilla  
2 cups all-purpose flour  
dash of salt  
2 tsp. baking powder

#### TOPPINGS:

3/4 cup peanut butter  
8 oz. Hershey Milk Chocolate Bar



In a large mixing bowl, beat eggs on high for 3 minutes or until real yellow.  
Meanwhile add butter to milk and scald in microwave; do not boil.  
Turn mixer to low; add sugar and vanilla.  
Sift together flour, salt, and baking powder.  
Add alternately with scalded buttered milk.  
Mix on medium speed for 1 minute; pour into a greased and floured jelly roll cake pan.  
Bake in preheated oven of 350 degrees for 20 minutes or until cake tests done.  
Remove from oven and cool 10 minutes on wire rack.

#### TOPPINGS:

Spread peanut butter onto cake.  
Let the peanut butter melt slightly on top of cake before spreading over entire cake.  
Cool cake completely.  
Melt the chocolate bars in microwave or on top of the stove in a double boiler.  
Spread chocolate over peanut butter.  
Let cool and cut into squares.

Yield: 36 squares

NOTE: Have you noticed how the products on the market are shrinking! Try and find a 8-ounce bar of Hershey's Chocolate. Hey, buy more then the 8-ounces needed in the recipe and take a bite or two.