# Chubby Hubby Bars

## Description

These are sweet and salty and very addicting!



## Summary

**Yield:** 12
**Prep Time:** 30 minutes
**Category:** Cookies & Bars
**Cuisine:** American

## Ingredients

- 2 cup all purpose flour
- 1 tsp baking soda
- 1/2 tsp salt
- 3/4 cup unsalted butter room temperature
- 1 cup brown sugar
- 2  large eggs
- 1 tbsp vanilla
- 1 cup semi sweet chocolate chips
- 1 1/2 cup coarsely chopped pretzels
- 1/4 cup peanut butter chips

## Instructions

Preheat oven to 350.

Foil line and spray a 9X13" pan

. In a bowl, whisk flour, baking soda and salt.

Using a mixer, beat butter and both sugars at medium speed until fluffy.

Add eggs and vanilla.

On low speed, beat in dry ingredients just until incorporated.

I stirred in some chunky peanut butter eye balled about 1/4 cup or so,1 cup chocolate chips and 1 1/2 cups pretzel pieces.

Spread batter evenly in pan. Sprinkle peanut butter chips, 1/4 chocolate chips and 1/4 cup chopped pretzels.

Bake for about 30 minutes or until golden brown. Cool completely.