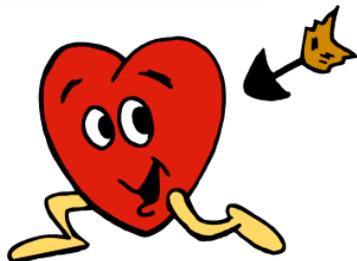


GS KNOCK-OFF COOKIE BARS

SHORTBREAD CRUST

1/2 cup unsalted butter, very soft
1 cup all-purpose flour
1 tablespoon cornstarch
1/3 cup confectioners' sugar
1 teaspoon vanilla extract



Preheat oven to 350F. Combine all ingredients in a large bowl, cutting in the butter with a pastry cutter until a crumbly mixture forms. Line an 8-inch square baking pan with aluminum foil and spray with cooking spray. Turn crumbly mixture out into lined pan and using your fingertips pack the crumbs into a smooth crust layer. Pierce crust with a fork in a dozen places so steam can escape while it bakes. Bake for 12 to 13 minutes, or until crust has just barely set.

PEANUT BUTTER FILLING

2 tablespoons unsalted butter, melted
1 heaping cup creamy peanut butter
1/2 cup confectioners' sugar
1/2 teaspoon vanilla extract
1/4 teaspoon salt, optional and to taste



Place the butter to a medium microwave-safe bowl and heat on high power to melt/soften, about 1 minute. Add remaining ingredients and stir until smooth. Spread filling over crust using a spatula. Crust does not have to be cool. Spreading the filling while the crust is still warm is beneficial to help smooth the layer out more easily.

CHOCOLATE LAYER

1/2 cup confectioners' sugar
4 tablespoons vegetable oil
1 heaping cup (about 8 ounces) semi-sweet chocolate chips



Add chocolate and oil to a medium microwave-safe bowl and heat on high power to melt, about 1 minute. Stop to check and stir, and heat in 15-second bursts until mixture can be stirred smooth. Remove from microwave and stir in confectioner's sugar. Pour chocolate over peanut butter. Shake the pan a bit to help chocolate slide and disperse. Smooth chocolate layer very lightly with a knife to completely cover peanut butter layer. Cover pan with a sheet of foil and allow bars to cool and set up before slicing and serving. If refrigerated, allow bars to come up to room temp before slicing so chocolate does not crack. Bars will keep in airtight container, at room temp, for up to 1 week.