

Gluten-Free Chocolate Cream Cheese Bars

a decadent recipe from ThePeacefulMom.com

Ingredients

Crust:

18.5 ounce package gluten-free chocolate cake mix (we used Betty Crocker)

1 egg

1/2 cup butter, melted

Filling:

8 ounces cream cheese at room temperature

1 cup creamy peanut butter

2 eggs

1 box (1 lb) powdered sugar

1/2 cup butter, melted

1/2 cup chocolate chips

Instructions

1. Using an electric mixer, mix the cake mix, egg and melted butter to form a thick dough.
2. Press the dough into an even layer in the bottom of a 13 x 9 glass baking dish.
3. For the filling, use a mixer to cream together cream cheese and peanut butter until smooth.
4. Add eggs to the cream cheese mixture and mix well.
5. Add the powdered sugar and mix until thoroughly combined.
6. Reduce the speed of the mixer and drizzle in melted butter.
7. Scrape down the sides of the bowl and make sure everything is mixed together before spreading this mixture over the crust.
8. Spread mixture into an even layer on top of the crust and sprinkle with chocolate chips.
9. Bake 50 to 55 minutes at 350 degrees. The center should still be a tiny bit wobbly looking, with a light golden brown top.
10. Cool completely and cut into bars.

For best results, make these bars a day ahead and store them overnight in the refrigerator. You won't believe how much better they taste!