**Dutch Oven Peanut Butter Bacon Chocolate Bars**

**INGREDIENTS**

* 1 package peanut butter cookie mix
* ⅓ cup vegetable oil
* 2 tbsp maple-flavored syrup
* 1 egg
* 12 slices bacon, cooked and crumbled
* ½ cup chopped peanuts
* 1 cup semisweet chocolate chips

**DIRECTIONS**

1. Lightly oil or spray 10 inch dutch oven; line with parchment paper. In large bowl, stir together cookie mix, oil, syrup and egg until soft dough forms.
2. Reserve ¼ cup bacon for garnish. Stir remaining bacon and peanuts into dough.
3. Press dough evenly into parchment lined dutch oven. Bake at 350 degrees for 25 minutes or until golden brown.
4. Sprinkle evenly with chocolate chips. Replace lid and cook for 3-5 minutes or until chocolate has melted. Immediately spread softened chocolate over bars.
5. Sprinkle reserved ¼ cup bacon over chocolate. Cool for 30 minutes before lifting from dutch oven.
6. Wait until chocolate has set, before cutting into squares.