

SCOTCHEROO BARS

INGREDIENTS

6 cups Rice Krispies cereal

1 cup peanut butter

1 cup sugar

1 cup light corn syrup

1 1/2 cups chocolate chips

1 1/2 cups butterscotch chips

INSTRUCTIONS

Grease a 9×13 pan. Set aside.

Pour rice krispies into a large bowl and set aside.

Bring peanut butter, sugar, and corn syrup to a boil in a medium pot. Be sure to stir constantly.

Pour hot mixture over rice krispies and mix well. Pour into greased 9×13 pan and gently press down with a spatula.

Melt chocolate and butterscotch chips together in a small pot or microwave, stirring constantly on low heat. Pour over rice krispies and let set before cutting.

Makes 1 – 9×13 pan. Cut into 24 bars (4×6)

Bring in disposable pan, precut into 24 bars (4×6)