

# CHOCOLATE BUTTERSCOTCH CRISPY COOKIE BARS

## INGREDIENTS:

- 1 16 oz. jar of peanut butter
- 6 cups of rice crisp cereal
- 1 cup Karo syrup
- 1 cup sugar
- 1 12 oz. bag chocolate chips
- 2 12 oz. bags of butterscotch chips

## INSTRUCTIONS:

Mix peanut butter and cereal in a large mixing bowl. Set aside.

In a small saucepan, bring sugar and Karo syrup to a boil. Once boiled, and sugar is dissolved, mix in with cereal mix. Be careful stirring, mix will be hot.

Press cereal mix into a shallow cookie tray. (11x13 works great.)

In a double boiler, melt chocolate and 1 1/2 bags of butterscotch chips together. Once all melted, pour over top of cereal mix. Let sit until firm. After firm, cut into square bars. Melt remaining 1/2 bag of butterscotch chips and drizzle over top of cookie bars after they are cut.

YIELD | 2 DOZEN 4" BARS



RECIPE BY

Crystal Beahr

