

Peanutty Candy Bar Cookies



PREPARATION TIME
15 minutes



COOKING TIME
25 minutes



PERFECT PARTNER
cold milk



If you want to cut the cost of these chewy bars, or if peanut butter chips are not available at your grocery store, use an equal amount of chocolate chips. The flavor will be extra chocolaty.

SHOPPING LIST

- yellow cake mix • rice cereal
- marshmallows
- peanut butter chips • peanuts

ON HAND

- butter • egg • vanilla extract
- corn syrup

INGREDIENTS

- 1 (2-layer) package yellow cake mix
- 1/3 cup plus 1/4 cup melted butter or margarine, divided
- 1 egg
- 3 cups miniature marshmallows
- 2/3 cup light corn syrup
- 1 cup peanut butter chips
- 2 teaspoons vanilla extract
- 2 cups crisp rice cereal
- 2 cups salted peanuts

MAKES 15 BARS

COOKIN'

Express

• These bar cookies will be easier to cut if you use a very sharp knife. Dip it into scalding water between each slice.

Make Ahead

These bars are best eaten within one day after they are made, when the cereal is most crisp.

VARIATION

For flavor variety, try butterscotch chips in place of the peanut butter chips.

1 Preheat oven to 350°F. Beat cake mix, 1/3 cup butter and egg in a medium bowl with an electric mixer set at medium speed until well blended. Press mixture into a large baking pan.



2 Bake until lightly browned, about 15 minutes. Sprinkle marshmallows over hot cake. Return to oven. Bake until marshmallows are puffy, about 10 minutes.

3 Combine corn syrup, remaining butter, peanut butter chips and vanilla in a large saucepan. Cook over medium heat, stirring frequently, until chips melt, about 5 minutes. Stir in cereal and peanuts.



4 Spread cereal mixture over marshmallows. Cool completely. Cut into large bars.