



Crispy Peanut Butter Caramel Chocolate Bars

What You Need

- 2 Tbsp. butter (unsalted) and a bit for coating the pan
- 2 ¼ cups miniature marshmallows
- 1/2 Cup Skippy Peanut Butter with Salted Caramel
- 3 Cups puffed rice cereal
- 2 bags (11 oz) Caramel squares candy (about 80 pieces)

1 (1 lb.) Package Candiquick melt and make chocolate (or one lb. of your favorite chocolate candy coating)

13 x 9 inch baking sheet

Wax Paper

Large bowl

Spatula

Sharp knife

Saucepan with double boiler

Before you Start – Line the baking sheet with wax paper and rub the wax paper with butter. Make sure you have enough room in the refrigerator for the baking sheet. Unwrap caramel pieces and set aside.

Lets Make It!

For the first layer-

In a saucepan melt the butter over low heat, add marshmallows and stir well until completely melted. Remove from heat and add the caramel peanut butter, stir well until smooth. Add puffed rice cereal and stir well to combine. “Plop” onto your prepared baking sheet. Using a piece of wax paper (the size of your hand) press the cereal mixture evenly into the baking sheet (be careful it is hot). Place in refrigerator to cool (for about 10 minutes).

For the second layer-

Add the caramel and 3 Tbsp. of water to the top portion of your double boiler (one saucepan rests atop another filled about half way with boiling water). Stir often while caramel is melting. This takes time, be patient, keep it on low or it will burn. Remove rice cereal layer from the refrigerator. Pour caramel evenly all over the cooled rice cereal layer. Spread with spatula if needed. Return to refrigerator to cool for about 20 minutes.

For the Third Layer-

Follow your chocolate candiquick (or other) package instructions. Remove your baking sheet from the fridge and pour over the caramel layer, spread evenly (use spatula is needed). Return to refrigerator to cool for 30 minutes.

Using a sharp knife cut into about 1 inch wide strips (candy bar size) Or cut into squares if you prefer

Makes about a dozen candy bars

Store individually in wax paper in the refrigerator

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