

Scotch-a-Roos

Ingredients

- 1** cup sugar
- 1** cup light corn syrup
- 1** cup chunky peanut butter
- 6** cups crispy rice cereal
- 2** cups semi-sweet chocolate chips
- 2** cups butterscotch chips



Method

Bring sugar and syrup to a boil. Remove from heat, add peanut butter, and mix well. Stir in crispies until well coated. Place in a greased 9" x 13" pan. Melt chips together and frost over the top of the crispies mixture.

Notes

It is important not to boil the corn syrup and sugar too long. If you do, the scotch-a-roos will come out hard. It is best to remove the corn syrup and sugar from the heat as soon as it starts to break into a full boil. Serve at room temperature. Cold scotch-a-roos are also hard scotch-a-roos.

Source: -- (35 servings | 35 bars)
