

Scotcheroos

Yield: 24 cookies

Ingredients

6 cups crispy rice cereal (like Rice Krispies)
1 cup granulated sugar
1 cup light corn syrup
1 cup creamy peanut butter
12 oz. Pkg of semi-sweet chocolate chips
12 oz. Pkg of butterscotch chips

Directions

1. Grease a 9 x 13" baking pan
2. Measure cereal into a large bowl. Put aside.
3. In a large saucepan over medium heat, combine the sugar and corn syrup. Bring to a boil, and once boiling immediately remove from heat.
4. Stir in peanut butter until it is creamy.
5. Add chocolate chips and butterscotch chips to a microwave-safe bowl. Microwave on low power for about 2 minutes, stirring every 30 seconds, just until the chips are melted and smooth.
6. Spread topping over the bars. Allow to cool completely and enjoy