

Salted Peanut Chewy Bars



Ingredients

Base

1 x 18 oz Yellow Cake Mix
1/3 Cup Margarine
1 Egg
3 Cups Mini Marshmallows

Topping

2/3 Cup Light Corn Syrup
1/4 Cup Margarine
2 tsp Vanilla
1 x Bag Peanut Butter Chips
2 Cups Rice Crispy Cereal
2 Cups Salted Peanuts

Directions

Base

Heat oven to 350°F. In a large bowl beat at slow speed cake mix, margarine and egg until crumbly. Press in bottom of 9 x 13 pan. Bake for 12-18 minutes until light golden brown. Remove from oven and immediately sprinkle with marshmallows. Return to oven for 2-3 minutes until marshmallows start to puff. Remove from oven and cool slightly.

Topping

In a medium size saucepan combine syrup, margarine, vanilla and peanut butter chips. Heat on medium setting until chips are melted and mixture is smooth, stirring constantly. Remove from heat and stir in cereal and peanuts. Immediately spoon warm topping over marshmallows and spread to cover. Refrigerate 1 hour or until firm. Cut 3 x 8 making 24 bars.

