



Peanut Butter Krispie Bars



Ingredients:

For the crispy crust:

- 1 3/4 cups crisped rice cereal
- 1/4 cup water
- 1/4 cup sugar
- 3 tablespoons light corn syrup
- 3 tablespoons unsalted butter, melted

For the milk chocolate peanut butter layer:

- 5 ounces good-quality milk chocolate, coarsely chopped
- 1 cup creamy peanut butter (*you could use crunch peanut butter if you prefer*)

For the chocolate icing:

- 3 ounces dark chocolate coarsely chopped
- 1/2 teaspoon light corn syrup
- 4 tablespoons (1/2 stick or 2 ounces) butter/margarine

Directions:

Make the crispy crust: Lightly spray a paper towel with nonstick cooking spray and use it to rub the bottom and sides of an 8-inch square baking pan. Put the cereal in a large bowl and set aside.

Pour 1/4 cup water into a small saucepan. Gently add the sugar and corn syrup (*do not let any sugar or syrup get on the sides of the pan*) and use a small wooden spoon to stir the mixture until just combined. Put a candy thermometer in the saucepan. Cook over medium-high heat and bring to a boil; cook until the mixture reaches the soft ball stage, 235 degrees F.

Remove from the heat, stir in the butter, and pour the mixture over the cereal. Working quickly, stir until the cereal is thoroughly coated, then pour it into the prepared pan. Using your hands (*I put a little pam or margarine on my hands to keep the mixture from sticking to them*), press the mixture flat into

the bottom of the pan (*do not press up the sides*). Let the crust cool to room temperature while you make the next layer.

Make the milk chocolate peanut butter layer: In a large microwave-safe bowl, stir together the chocolate and the peanut butter. Microwave in 10-15 second increments, stirring with a rubber spatula until the mixture is smooth. Remove the bowl from the pan and stir for about 30 seconds to cool slightly. Pour the mixture over the cooled crust. Put the pan in the refrigerator for 1 hour, or until the top layer hardens.

Make the chocolate icing: Combine the chocolate, corn syrup, and butter in a microwave-safe bowl. Microwave in 10-15 second increments, stirring with a rubber spatula until the mixture is completely smooth. Remove the bowl from the pan and stir for 30 seconds to cool slightly. Pour the mixture over the chilled milk chocolate peanut butter layer and spread into an even layer. Put the pan into the refrigerator for 1 hour, or until the topping hardens. (*If I'm feeling adventurous, I'll melt a little white chocolate to drizzle over the top to add a little pretty to it*)

Cut and serve. The bars can be stored in the refrigerator, covered tightly, for up to 4 days.

ENJOY,

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