

HOW TO MAKE AMAZING SPECIAL K BARS:

Description: This is a simple, fast recipe that you could make for any event. Whether it be a family event, bake sale, or any party. It has a peanut buttery crispy base with a chocolate-butterscotch frosting that makes it so sweet.

WARNING: This recipe does contain peanut butter in it!

Cooking tools needed:

- Large Saucepan
- 13 x 9-inch baking pan (can use any pan, it will just adjust how thick the bars are)
- Microwave safe bowl
- Rubber spatula



Pictures 1,2,3,4 (left to right): Picture 1 shows the rubber spatula needed. Picture 2 is an example of a microwave safe bowl (anything glass works). Picture 3 is the large saucepan needed, and Picture four is an example of baking pan you can use.

Ingredients needed:

- 1 cup and 2 tbsp corn syrup
- 1 cup of granulated sugar
- 1 heaping cup of creamy peanut butter
- 6 cups of crisp rice cereal
- 1 and ½ cups of NESTLÉ TOLL HOUSE Chocolate Morsels
- 1 and ½ cups of NESTLÉ TOLL HOUSE Butterscotch Flavored Morsels



Picture 5: A picture of all the ingredients to help you find them at the store.

Prep: Complete these steps before you start Step 1 below.

1. 1 heaping cup peanut butter and 6 cups of cereal are measured and ready to go.
2. Spray your baking pan with Pam cooking spray or smear some butter on the pan- so the bars don't stick to the baking pan.

Step 1 – creating the Rice Crispy base: Combine 1 cup of granulate sugar with 1 cup and 2 tbsp of corn syrup in a large saucepan. Put the saucepan on an oven burner but **DO NOT TURN ON THE HEAT UNTIL YOU READ THE WARNING BELOW**



Pictures 6,7,8 (left to right): Picture 6 shows the sugar and corn syrup combined in the saucepan. Picture 7 is the heaping cup of peanut butter, and Picture 8 is the 6 cups of cereal.

Warning: If you do **NOT** stir the sugar constantly it will BURN. It is very important that you don't burn the sugar here because it will turn brown and you have to start over.

- A. Bring the sugar and corn syrup just to a boil over medium heat, **stir constantly with the the spatula.** Just to a boil means you start seeing bubbles in the sugar and this is when you take it off the heat (you will be stirring constantly for a few minutes).
- B. Once it is off the heat, stir in 1 cup of heaping peanut butter until it is creamy.
 - a. Then, slowly add the cereal one cup at a time and stir it with a spatula until it becomes really crunchy
 - i. . The recipe calls for 6 cups of cereal but add as much as you would like. This only affects the crunchiness of the bars (The more cereal, the crunchier it is).
 - ii. **Quickly** press this into the greased pan (if you wait long it is really hard to shape the cereal-peanut butter mix nicely into the pan)



Picture 9,10,11 (left to right): The picture 9 is how the peanut butter looks stirred into the sugar and corn syrup. Picture 10 is how the cereal looks mixed in. Picture 11 is how the mixture should look in the pan once it is patted down with a spatula.

Step 2- Create the peanut butter- chocolate topping:

- A. Add ½ cup of NESTLÉ TOLL HOUSE Chocolate Morsels and ½ cup of NESTLÉ TOLL HOUSE Butterscotch Flavored Morsels in a microwave safe bowl
 - a. Microwave chocolate for 15 second and stir the chocolate with a spatula.
 - i. Keep microwaving the chocolate for 15 seconds until it is melted, see Picture 13.
- B. Spread the chocolate on the rice crispy base with the spatula, see Picture 14.
 - a. Repeat this process until rice crispy base is covered with chocolate.
 - i. You can make the chocolate as thick as you want. (took me three times)

Warning: This is tedious work, if you microwave the chocolate for much longer intervals, you could burn the chocolate.



Pictures 12,13,14 (left to right): Picture 12 shows the chocolate in the microwave safe bowl, Picture 13 is how melted the chocolate before spreading it on the bars, which is shown in Picture 14.

Step 3 – Cool Down:

- A. Once you finish spreading the chocolate, make sure to let it cool down before eating or else the chocolate is really messy!
- a. While it is cooling down you can always lick the spatula and then enjoy the bars!



Picture 15,16: The finished product, and now you can lick the chocolate spatula (which is amazing).