



Little kids and all the big kids adore these chewy bars. Great for box lunches, catering or to add incremental sales at the cash register.

Chocolate Scotcheroos

Makes 1 full sheet pan

Ingredients:

2 pounds, 1-1/2 ounces sugar
3 pounds, 2 ounces Karo® Light Corn Syrup
2 pounds, 5-1/2 ounces creamy peanut butter
1 pound, 5 ounces crispy rice cereal
1 pound, 8 ounces semi-sweet chocolate chips
1 pound, 8 ounces butterscotch chips

Directions:

Generously spray sheet pan with cooking spray. Combine sugar and corn syrup in large stock pot. Heat over medium-high heat, stirring frequently until sugar is dissolved and the mixture just begins to boil around the edges. Remove from heat. Stir in peanut butter, mixing until well combined. Add crispy rice cereal; mix well. Pour into prepared pan; pat into place.

Melt semi-sweet and butterscotch chips over low heat in a large saucepan, stirring frequently. Pour over cookie mixture and spread to edges. Cool for at least 4 hours or refrigerate for 30 minutes to set chocolate. Cut into bars.