

Special K Bars

Ingredients

- 1 cup granulated sugar
- 1 cup dark corn syrup
- 10-oz jar (1 1/2 cups) peanut butter
- 6 cups Special K Cereal
- 6 oz (1 cup) butterscotch chips
- 6 oz (1 cup) semi-sweet chocolate chips

Instructions

1. Bring sugar and syrup to a rolling boil.
2. Remove from heat. Stir in peanut butter until creamy.
3. Mix in cereal.
4. Press into a greased 13x9x2 inch pan.
5. Melt butterscotch chips and semi-sweet chocolate chips together in a double boiler.
6. Spread over cereal mixture.
7. Cut while warm.
8. Makes about 2 dozen.

Special K Bars

- 1cp. granulated sugar
- 1cp. dark corn syrup
- 10-oz pb (1½ cups) peanut butter
- 6 cps Special K Cereal
- 6 oz (1cp) Butterscotch chips
- 6 oz (1cp) semi-sweet chocolate chips

Bring sugar + syrup to rolling boil.
Remove from heat. Stir in peanut
butter until creamy. Mix in cereal. Press
into a greased 13x9x2 inch pan. Melt

Chips together in double boiler. Spread
over cereal mixture. Cut while warm.
Makes about 2 dozen. Enjoy?