

Scotcheroos

- 1 cup of light corn syrup
- 1 cup of sugar
- 1 cup of low-fat peanut butter
- 6 cups of Kellogg's Rice Krispies cereal
- 1/2 cup of milk chocolate chips (1 cup to frost entire pan)
- 1/2 cup of butterscotch chips (1 cup to frost entire pan)

In a large sauce pan combine the first three ingredients and cook over medium-low heat until melted and mixed together. Next remove the pan from the heat and stir in the Rice Krispies. Grease a 9"x13" pan and scoop the Rice Krispie mixture into the dish evenly. Make sure to press it down gently lining the entire pan.

In a small sauce pan melt the milk chocolate chips and butterscotch chips over a medium-low heat, stirring until smooth and creamy. (1/2 cup of each chip melted will coat 1/2 of the pan of scotcheroos, 1 cup of each chip melted will coat the whole pan.) Spread desired amount over the scotcheroos and let set for two hours before serving.

