



Baby Ruth Bars

Bottom Crust

- 2/3 cup Parkay margarine
- 4 cups of quick oats (oatmeal)
- 1 cup brown sugar
- 1/4 cup Karo Syrup
- 1/4 cup creamy peanut butter
- 1 teaspoon vanilla

Topping

- 16 ounce package of milk chocolate chips
- 16 ounce butterscotch chips
- 2/3 cups of creamy peanut butter
- 1 cup of dry roasted peanuts

For the Crust

Melt the butter; add the oatmeal, brown sugar, syrup, the 1/4 cup of peanut butter, and vanilla. Put this mixture into a 9" by 13" pan and bake at 350 degrees for approx 12 minutes. Watch this closely as not to over bake!!

Topping

In double boiler, melt the milk chocolate chips, butterscotch chips and the 2/3 cup of smooth peanut butter till all is melted and mixed together well. Stir in the dry roasted peanuts and spread on top of the warm baked crust. Cool well and cut into squares.