



The Golden Thimble's Blue Book Recipes

<http://www.thegoldenthimble.com>

Scotcheroos

- 1 cup of light Karo Syrup
- 1 cup of granulated sugar
- 1 cup of smooth Jiff peanut butter
- 6 cups of Rice Krispies cereal
- 1 cup (6 ounce package) of semi sweet chocolate morsels
- 1 cup of butterscotch chips

Place corn syrup and sugar into a 3 quart saucepan. Cook over medium heat, stirring frequently, until sugar dissolves and mixture begins to boil.

Remove from heat. Stir in the peanut butter and mix well.

Add the Rice Krispies cereal and stir until well coated. Press this mixture into a 13" by 9" by 2" pan that has been sprayed with non stick cooking spray (Pam spray) or you could just butter the pan. Set aside.

Melt the chocolate and butterscotch chips together in a 1 quart saucepan over low heat, stirring constantly. (I use a double boiler!)

Spread the melted mixture over your Rice Krispie bars and let stand until firm.

Cut into 2" by 1" bars when cool.

Makes 24 bars