

Reeses Chocolate Peanut Butter Rice Krispie Bars  
[thefarmgirlrecipes.blogspot.com](http://thefarmgirlrecipes.blogspot.com)

6 cups Rice Krispies Cereal (Cocoa Krispies works great too)  
16-18 small Reeses Peanut Butter Cups, diced  
6 tbsp butter  
3 tbsp light karo syrup  
1 (10 ounce) package plus 2 heaping cups miniature marshmallows  
1/3 cup peanut butter  
1/2 cup chocolate chips

\*Note: if you have time, freeze the peanut butter cups at least 1 hour before starting. It helps them not melt so much when mixing.

1. In a large bowl, combine cereal and diced Reeses. Set aside. Spray a 9 x 13 in. pan with cooking spray and set aside.
2. In a large pot melt butter over low heat. Add karo syrup and marshmallows and stir continuously until mixture is smooth. Remove from heat as soon as all marshmallows are melted. Add to cereal mixture and fold together just until cereal is evenly coated. Peanut butter cup pieces will fall apart as you fold together your ingredients, so don't over mix this. Press mixture into the sprayed 9 x 13 in. pan. Set aside to cool completely.
3. In a small microwave safe bowl, microwave peanut butter for 30 second, stir until smooth. Set aside to let cool slightly. In a separate small microwave safe bowl, melt chocolate at 30 second intervals, stir between intervals, until smooth and completely melted. Set aside to let cool slightly.
4. When peanut butter is cool enough to handle, transfer into a small zip lock bag. Clip a small piece out of the corner and pipe onto rice krispie treats, zig-zagging back and forth. Repeat steps with chocolate, placing in a small zip lock bag, and piping over the peanut butter. Either let treats sit at room temperature to allow chocolate to set up, or you can pop the pan into the fridge for about 5 minutes to speed up the process. Cut and serve. Enjoy!