

Scotcheroos

- 1 cup karo syrup
- 1 cup sugar
- 1 cup peanut butter
- 6 cups Rice Krispies
- 1 package butterscotch chips
- 1 package semisweet chocolate chips

1. Combine karo syrup and sugar together in a large pot over medium heat. Watch for bubbles under the surface. After the first tiny bubbles appear, continue cooking for one minute.
2. After one minute, remove immediately from heat and add peanut butter. Mix thoroughly and quickly
3. Add rice krispies a little at a time and coat evenly with peanut butter mixture. It will begin to set up rather fast, so be sure to work quickly
4. Add mixture to a baking pan.
5. Put butterscotch and chocolate chips into microwave safe bowl and heat on high for approximately 2 minutes stirring occasionally so as not to burn. Once chips are melted and mixed thoroughly, spread on top of rice crispy mixture.
6. Allow chocolate to harden.
7. Cut into squares and serve!

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