Christmas Crunchies

Ingredients

- 3 1/4 cup Corn Flakes Cereal
- 1/4 cup creamy peanut butter
- 12 oz butterscotch chips

Summary

Yield: 12
Prep Time: 30 minutes

Instructions

I always like to get my Corn Flakes ready first. Pour them into a large bowl. They will sit there and wait patiently until you are ready for them.

Then I pull out my trusty quarter sheet pan, or jelly roll pan, as some of you call it. If you read my blog you will see how often I use this thing. Get one!

Spray your sheet pan lightly with Pam. Set that aside too.

Now on the stovetop, on medium heat, place your peanut butter and butterscotch morsels in a non-stick pan.

Keep your eye on the peanut butter and butterscotch and be sure to stir it often. We don't want any of that goodness to burn. Keep stirring it around so everything incorporates. Make sure everything is all melted, and keep stirring.

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Now pour this mixture into the ever-waiting Corn Flakes. I told you they would be patient. Now stir, stir, stir. Make sure every little flake gets coated in the melted goodness.

Now, I like to take my cookie scoop, and scoop out a nice over-flowing scoop of the mixture, and place on the Pam sprayed sheet cake pan.

The mounds will be a bit soft and somewhat runny. But try to mound them up into nice little blobs.

Now pop the sheet cake pan into the freezer for about 7 minutes. That should do the trick. Don't forget they're in there!

You can pop them right off the sheet pan now and they are in perfect little clusters. Now, eat one. Then put the rest in an air-tight container.

Oh yes, these little Crunchies are snack-a-licious!

Don't forget them for your Christmas gift tins!