# Salted Peanut Chews

## Ingredients

- 1 1/2 cup all purpose flour
- 1/2 cup packed brown sugar
- 3/4 cup butter softened divided
- 3 cup miniature marshmellows
- 2 cup peanut butter chips
- 2/3 cup corn syrup
- 2 tsp vanilla
- 2 cup Rice Krispies
- 2 cup salted peanuts

## Instructions

In a large bowl, combine the flour, brown sugar and 1/2 cup butter.

Press into an ungreased 13-in. x 9-in. baking pan.

Bake at 350° for 12-15 minutes or until lightly browned.

Sprinkle with marshmallows and return to the oven for 3-5 minutes or until marshmallows begin to melt; set aside.

In a large saucepan, cook and stir the peanut butter chips, corn syrup, vanilla and remaining butter until smooth.



## Summary

**Yield:** 24
**Prep Time:** 45 minutes
**Category:** Cookies & Bars
**Cuisine:** American

# Salted Peanut Chews

Remove from the heat; stir in cereal and peanuts.

Pour over prepared crust, spreading to cover.

Cool on a wire rack before cutting into bars.

Yield: 2 dozen.