



Patricia's Rice Crispy Cereal Treats

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This is a dessert that I make every time I see my nieces, who live out of state. It has become something that they look forward to and I love to see how happy it makes them when they see that I have a big pan of the bars when we visit each other.

Even though they are adults now, they still look for the big pan of rice crispy bars every time we see each other."

**PATRICIA MARCELLA
ASSESSING**

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PREP TIME

5 mins

COOK TIME

15 mins

SERVINGS

10 - 20

INGREDIENTS

- 1 cup of sugar
- 1 cup of peanut butter
- 1 cup of Karo syrup (light)
- 6 cups of rice crispy cereal
- 3/4 bag of chocolate chips
- 3/4 bag of butterscotch chips

PROCEDURE

1. In a large saucepan over medium heat, combine peanut butter, Karo syrup, and sugar. Stir until mixed together and the sugar is totally dissolved. Continue to stir to ensure the mixture does not burn. It will turn a caramel color when done.
2. Lower the heat and add in the rice crispy cereal. Stir until totally blended and all of the cereal is total covered.
3. Lightly grease a nonstick baking pan with cooking spray or butter, so the bars don't stick to the sides or bottom of the pan. Pour the cereal mixture into the baking pan.
4. While the cereal mixture cools, use a double boiler to melt the chocolate and butterscotch chips. If you don't have a double boiler, put the chocolate and butterscotch chips into a dry bowl, and place the bowl over a saucepan of boiling water. Stir until melted.
5. Pour melted chocolate and butterscotch evenly over the surface of the cereal mixture, and let cool.
6. Once cooled, cut into bars, eat and enjoy!