

Cereal Peanut Butter and Chocolate Treat Bars

ு SERVINGS

© COOKING TIME

12 10 min

Great for kids and adults, these sophisticated bars make a delicious afternoon snack with a glass of milk or cup of hot coffee.

Ingredients

- 5 cups Life Cereal Original
- 3 tbsp butter
- 4 cups mini marshmallows
- 1/3 cup smooth peanut butter
- 1 tsp vanilla extract
- 1/4 cup semi-sweet chocolate chips

Cooking Instructions

- 1. Lightly grease 9-inch square baking pan.
- 2. In large saucepan set over low heat, melt butter. Add marshmallows. Cook, stirring frequently, for 3 to 5 minutes or until melted. Remove from heat.
- 3. Stir in peanut butter and vanilla until peanut butter has melted. Immediately stir in cereal until coated.
- 4. Scrape into prepared pan; using wet hands or buttered spatula, press evenly into pan. Let cool completely.
- 5. Meanwhile, in small heatproof bowl fitted over small saucepan of barely simmering water, stir chocolate chips until smooth and melted. (Alternatively, in microwave-safe bowl, heat in microwave on MEDIUM heat, stirring every 30 seconds, for 2 to 3 minutes or until smooth and melted.)
- 6. Transfer chocolate to piping bag and snip off 1/16-inch corner. Drizzle chocolate over cereal treat. Refrigerate for 10 to 15 minutes or until chocolate has set. Transfer to cutting board and cut into 12 bars.