

SALTED NUT BARS

Recipe from: Nebraska Kitchens Cookbook Volume 1

Crust:

1 ½ C flour
2/3 C brown sugar
½ tsp salt
¼ tsp baking soda
½ C soft margarine
1 tsp vanilla
2 egg yolks
3 C mini marshmallows



Topping:

2/3 C corn syrup
¼ C margarine
1 tsp vanilla
12 ounces peanut butter chips
2 C Rice Krispies
2 C cocktail peanuts

Directions to make crust:

Combine flour, brown sugar, salt, baking soda, margarine, vanilla, and egg yolks until a crumb mixture forms. Press into the bottom of an ungreased 9 x 13-inch pan. Bake at 350F for 12 minutes. Immediately sprinkle marshmallows over the crumb mixture. Return the pan to the oven for 1-2 minutes until the marshmallows puff. Cool.

Directions to make topping:

In a large saucepan or microwave dish, heat corn syrup, margarine, vanilla, and peanut butter chips until melted and smooth, stirring as needed. Don't let this boil. Remove from the heat source and stir in the cereal and peanuts. Spoon this over the marshmallows while it is still warm. Chill the pan. Cut into bars.

This recipe makes 24 bars.