



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Butterscotch Peanut Butter Chocolate Rice Krispy Treats (slightly adapted from Cara's Cravings)

About 32 tall bar cookies

3 cups (1½ to 2 11-ounce bags) butterscotch chips
1½ cups (13½ ounces) creamy peanut butter
salt
1 (12-ounce) box crisp rice cereal
4 cups (2 12-ounce bags) semi-sweet chocolate chips
8 tablespoons (1 stick) butter, cut into ½-inch cubes
1½ cups (6 ounces) confectioners' sugar
¼ cup water

1. Spray a 9-by-13 inch pan with cooking spray.
2. In a large (at least 5-quart) pot over medium-low heat, melt the butterscotch chips with the peanut butter and ¼ teaspoon salt. When the mixture is smooth, which will take 8-10 minutes, add the cereal and stir to thoroughly coat the cereal with the peanut butter mixture.
3. Meanwhile, bring 1-inch of water to a simmer in a saucepan. Place the chocolate, water, 1/8 teaspoon salt, and butter in a heatproof bowl and set it over the simmering water. Stir occasionally until the chocolate is melted and smooth, 6-8 minutes. Stir in the powdered sugar.
4. Transfer half of the cereal mixture to the prepared pan; use a rubber spatula or greased hands to pat the mixture into an even layer, pressing lightly to compact. Spread the chocolate mixture evenly over the cereal in the pan. Top with the remaining cereal mixture. Cover lightly with plastic wrap and refrigerate until set, about 2 hours.