



Scotch A Roo

Ingredients

1 cup Creamy Peanut Butter
1 cup Sugar
1 cup Corn Syrup
6 cups Rice Cereal. I use Rice Krispies.
1 package Semi-Sweet Chocolate Chips
1 package Butterscotch Chips

Utensils

Large Pot, double boiler (if you have one), spoon to stir, spatula, cake pan. (I use a 9 1/2" X 13 1/2" pan. But you can use whatever size you prefer. I like my cereal portion thin.)

Instructions

Coat the bottom of your cake pan with butter.

Bring the peanut butter, sugar, and syrup to a boil. Stir often to keep it from burning.

Once sugar is melted, turn off the heat and fold in the rice cereal. Once all cereal is coated, press into your cake pan. Set aside.

Pour both bags of chips into your double boiler. Stir until melted. If you don't have a double boiler, a pot will do, just make sure you stir to avoid burning. Once completely melted, pour chocolate over the top of your cereal. Spread evenly. Put in the fridge to cool. When you are ready to serve, remove from the refrigerator and let it get to room temperature so you can cut it into squares.

A crowd-pleaser and easy to make.