

Cereal Peanut Butter and Chocolate Treat Bars

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

How to make it

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.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
15 min	10 min	25 min (+ 30 min standing time)	12

Made with



Life Cereal - Original