RUFFLES® Peanut Butter Marshmallow Bars

Ingredients

- 1 bag (9 oz) RUFFLES® Original Potato Chips
- 2 tbsp butter
- 1 bag marshmallows
- 1 tbsp peanut butter
- 1 tsp vanilla
- 1/8 tsp salt

How to make it

- 1. In a large pot, melt butter over medium-low heat.
- 2. Add the marshmallows and heat until smooth and melted, stirring occasionally.
- 3. Add the peanut butter, vanilla, and salt. Stir to combine.
- 4. Turn the stove off, then lightly crush the bag of RUFFLES® and add to the pot.
- 5. Working quickly, fold the crushed chips into the marshmallow mixture until evenly coated.
- 6. Press flat into a 9 x 9 pan lined with parchment paper and allow to cool for 2 hours or until set.
- 7. Optional: Drizzle with melted peanut butter chips.
- 8. Slice into squares before serving.



PREP	COOK	TOTAL	SERVINGS
TIME	TIME	TIME	
15 min	5 min	20 min	9

Made with



RUFFLES® Original Potato Chips