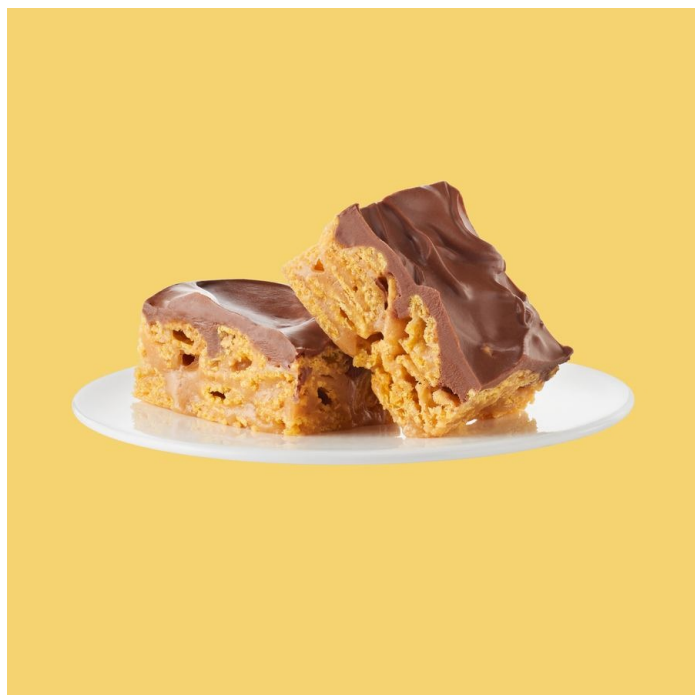




# No-Bake Peanut Butter Chocolate Chex Bars

Servings: 32 | Time: 60 Minutes



## Ingredients:

- 1 cup light corn syrup
- 1 cup sugar
- 1 1/4 cups creamy peanut butter
- 1/4 teaspoon salt
- 6 cups Honey Nut Chex cereal
- 1 bag (11.5 oz) milk chocolate chips
- 2 tablespoons butter

## Preparation

- 1) Spray 13x9-inch pan with cooking spray.
- 2) In large microwavable bowl, microwave corn syrup and sugar uncovered on High 2 minutes to 2 minutes 30 seconds, stirring every 30 seconds, until mixture just begins to boil.
- 3) Stir in 1 cup of the peanut butter and the salt; mix until blended.
- 4) Stir in cereal until evenly coated. Press mixture firmly into pan, making sure top is even.
- 5) In medium microwavable bowl, microwave chocolate chips, remaining 1/4 cup peanut butter and the butter uncovered on High 1 minute; stir until mixture is smooth. Spread over bars. Refrigerate about 30 minutes or until chocolate is set. For bars, cut into 8 rows by 4 rows.

## Tips

- **Cooking Gluten-Free?** Always read labels to make sure each recipe ingredient is gluten-free. Products and ingredients sources can change.
- The secret for cutting bars easily is to line the pan with heavy-duty or nonstick foil. After the chocolate is set, use foil to lift bars out of pan, then cut. This also makes cleanup extra easy.