

Salted Peanut Chews



Easy Pillsbury® cookie dough makes a luscious crust that holds a nutty, chewy filling.

Prep Time: **20 Min**

Total Time: **1 Hr 25 Min**

Makes: **36 bars**

User Rating: ★★★★★



Gertrude M.
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Bake-Off® Contest
29, 1980

INGREDIENTS:

- 1 roll (16.5 oz) Pillsbury® refrigerated sugar cookies
- 3 cups miniature marshmallows
- 2/3cup corn syrup
- 1/4cup butter or margarine
- 2 teaspoons vanilla
- 1 bag (10 oz) peanut butter chips
- 2 cups crisp rice cereal
- 2 cups salted peanuts

DIRECTIONS:

1. Heat oven to 350°F. In ungreased 13x9-inch pan, break up cookie dough. With floured fingers, press dough evenly in bottom of pan to form crust. Bake 15 to 20 minutes or until light golden brown
2. Remove partially baked crust from oven. Immediately sprinkle marshmallows evenly over crust.
3. Return to oven; bake 1 to 2 minutes longer or until marshmallows just begin to puff. Cool while making topping.
In large saucepan, heat corn syrup, butter, vanilla and peanut butter chips over medium heat, stirring constantly, just until melted and smooth. Remove from heat. Stir in cereal and
4. peanuts. Immediately spoon warm topping over marshmallows; spread to cover.
Refrigerate until firm, about 45 minutes. For bars, cut into 6 rows by 6 rows.

High Altitude (3500-6500 ft): No change.

NUTRITION INFORMATION:

1 Bar: Calories 200 (Calories from Fat 100); Total Fat 11g (Saturated Fat 2 1/2g, Trans Fat 1/2g); Cholesterol 10mg; Sodium 100mg; Total Carbohydrate 22g (Dietary Fiber 1g, Sugars 13g); Protein 4g **Percent Daily Value*:** Vitamin A 0%; Vitamin C 0%; Calcium 0%; Iron 4% **Exchanges:** 1 Starch; 1/2 Other Carbohydrate; 0 Vegetable; 2 Fat **Carbohydrate Choices:** 1 1/2

*Percent Daily Values are based on a 2,000 calorie diet.

Time Saver

Short on time? Using cookie dough as the crust makes preparation a snap.