

SALTED PEANUT CHEWS

Prep Time: 40 minutes (Ready in 1 hour 40 minutes)

BASE

- 1 (18¹/₄-oz.) pkg. Pillsbury Moist Supreme Yellow Cake Mix
- ¹/₃ cup margarine or butter; softened
- 1 egg
- 3 cups miniature marshmallows

TOPPING

- ²/₃ cup corn syrup
- ¹/₄ cup margarine or butter
- 2 teaspoons vanilla
- 1 (10-oz.) pkg. peanut butter chips
- 2 cups crisp rice cereal
- 2 cups salted peanuts



1. Heat oven to 350⁰F. In large bowl, combine cake mix, ¹/₃ cup margarine and egg; beat at low speed until crumbly. Press in bottom of ungreased 13x9-inch pan.
2. Bake at 350⁰F for 12 to 18 minutes or until light golden brown. Remove from oven and immediately sprinkle with marshmallows. Return to oven; bake an additional 1 to 2 minutes or until marshmallows just begin to puff. Cool while preparing topping.
3. In large saucepan, combine all topping ingredients except cereal and peanuts. Heat just until chips are melted and mixture is smooth, stirring constantly. Remove from heat; stir in cereal and peanuts. Immediately spoon warm topping over marshmallows; spread to cover. Refrigerate 1 hour or until firm. Cut into bars. Store in covered container.

48 bars

HIGH ALTITUDE (ABOVE 3500 FEET): No change.