

# Chocolate-Peanut Butter Crispy Bars

## Ingredients:

- 1 cup sugar
- 6 cups crispy rice cereal (you know, Rice Krispies®)
- 1 cup light corn syrup
- 1 cup creamy peanut butter
- 2 cups chocolate chips (semi-sweet, milk or both. Or add some peanut butter chips in, if you like)

## Directions:

Combine the sugar and corn syrup in a big saucepan.

Over medium heat, stir constantly and bring just to a boil.

Take the pan off the heat and stir in the peanut butter. Then dump in the cereal.

Press this warm, gooey mixture in a greased 13 x 9-inch pan. Yum.

Melt the chips in the microwave or in a saucepan over low heat.

Spread the melted chocolate over the cereal.

Put pan in the refrigerator until mixture is firmed up, about 20 minutes. This makes it easier to cut into nice squares. But it's hard to resist eating these warm, right out of the pan. Don't worry, no one's watching!