

Scotcheroos

Classic no-bake Scotcheroos bars with Rice Krispies, peanut butter, and chocolate-butterscotch topping. Easy 15-minute recipe for chewy, crispy treats.

5 min

PREP

15 min

COOK

20 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup peanut butter
- 1 cup granulated sugar
- 1 cup corn syrup
- 2 tbsp unsalted butter
- 1 cup chocolate chips
- 1 tsp vanilla extract
- 1 tsp rock salt

Instructions

1 Prepare the pan

Line a 13x9-inch baking pan with parchment paper, leaving 2-inch overhang on two opposite sides for easy removal. Spray the parchment paper lightly with cooking spray.

2 Measure 6 cups of Rice Krispies cereal into a large mixing bowl and set aside.

3 Make the syrup base

Combine 1 cup sugar, 1 cup corn syrup, and 2 tablespoons butter in a large heavy-bottomed saucepan. Heat over medium-high heat, stirring constantly with a wooden spoon, until the mixture begins to boil vigorously.

4 Continue boiling for exactly 90 seconds without stirring, until the mixture reaches 235°F (113°C) on a candy thermometer. Remove from heat immediately.

5 Quickly stir in 1 cup peanut butter, 1 teaspoon vanilla extract, and 1 teaspoon salt, mixing until the mixture is completely smooth and well combined.

- 6 Pour the hot peanut butter mixture over the Rice Krispies cereal and stir vigorously until every piece of cereal is evenly coated. Press the mixture firmly and evenly into the prepared pan using an offset spatula or the back of a buttered spoon.
- 7 **Make the chocolate topping**
Combine 1 cup chocolate chips and 1 cup butterscotch chips in a microwave-safe bowl. Microwave in 30-second intervals, stirring between each interval, until completely smooth and melted, about 1-2 minutes total.
- 8 Pour the melted chocolate mixture over the cereal base and spread evenly with an offset spatula to cover the entire surface.
- 9 Cool completely at room temperature for 2-3 hours, until the chocolate topping is firm to the touch. Lift the bars from the pan using the parchment paper overhang and cut into squares with a sharp knife.

Tips

Use a candy thermometer to ensure the sugar mixture reaches exactly 235°F - this prevents hard, brittle bars while ensuring proper binding.

Measure your Rice Krispies accurately and don't pack them down - too much cereal creates crumbly bars that won't hold together properly.

Line your pan with parchment paper leaving overhang for easy removal, and spray the parchment to prevent sticking.

Work quickly when mixing the hot sugar mixture with peanut butter and cereal, as it begins to set immediately once cooled.

Melt chocolate and butterscotch chips in 30-second intervals, stirring between each, to prevent burning and ensure smooth consistency.

Press the cereal mixture firmly and evenly into the pan using an offset spatula for uniform bars that cut cleanly.

Allow bars to cool completely at room temperature before cutting - rushing this step results in messy, uneven pieces.

Store with a slice of bread in the container to maintain softness, but keep the bread separate from the bars to prevent sogginess.