

Scotcheroos Bar

Easy no-bake Scotcheroos bars with crispy rice cereal, peanut butter, and chocolate butterscotch topping. Perfect sweet treat ready in 20 minutes!

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| 5 | 15 | 20 | 8 | Easy |
| HAZIRLIK DK | PI?IRME DK | TOPLAM DK | PORSIYON | ZORLUK |

Scotcheroos Bar

Malzemeler

- 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

Yap?l???

- 1 Prepare the pan**

Line a 9x13-inch baking pan with parchment paper, leaving 2-inch overhangs on all sides for easy removal. Lightly grease the parchment with cooking spray.
- 2** Measure 6 cups rice cereal into a large mixing bowl and set aside near your stovetop.
- 3 Make the syrup base**

Combine 1 cup sugar, 1 cup light corn syrup, and 2 tablespoons butter in a heavy-bottomed saucepan over medium heat. Stir constantly until the mixture begins to bubble around the edges, about 3-4 minutes.
- 4** Continue cooking without stirring until the mixture reaches 235°F (115°C) on a candy thermometer, about 2-3 minutes more. Remove from heat immediately to prevent overcooking.
- 5** Quickly stir in 1 cup peanut butter, 1 teaspoon vanilla extract, and 1 teaspoon salt until completely smooth and combined, about 30 seconds.
- 6** Pour the hot peanut butter mixture over the rice cereal and fold together gently but thoroughly until every piece is evenly coated. Press the mixture firmly into the prepared pan using an offset spatula or the back of a 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 melted and smooth, about 1-2 minutes total.

- 8 Let the melted chocolate mixture cool for 2 minutes, then spread it evenly over the cereal base using an offset spatula, covering completely to the edges.
- 9 Refrigerate for 30 minutes until the chocolate topping is completely set and firm to the touch. Lift the bars out using the parchment overhangs and cut into 2-inch squares with a sharp knife.

?puçlar?

Never let the sugar mixture boil vigorously - remove from heat as soon as you see bubbling around the edges to prevent hard, brittle bars.

Use a candy thermometer for precision - the mixture should reach exactly 235°F (115°C) for the perfect chewy texture.

Press the rice cereal mixture firmly into the pan using an offset spatula or the back of a buttered spoon to prevent crumbling.

Let the chocolate topping cool for 2-3 minutes before spreading to prevent it from seeping into the base layer.

Line your pan with parchment paper extending over the edges for easy removal and clean cutting.

Stir the chocolate chips every 30 seconds when melting to prevent burning and ensure a smooth, glossy finish.

Store with a slice of bread in the container to maintain optimal moisture and prevent the bars from becoming too hard.

Cut with a sharp knife wiped clean between cuts for professional-looking square edges.