

Salted Nut Bars

These bars were a hit at the Wednesday evening meal last week!

INGREDIENTS

- 1 package Pillsbury Moist Supreme Yellow Cake Mix
- 1/3 cup margarine or butter, softened
- 1 egg
- 3 cups mini marshmallows
- 2/3 cup corn syrup
- 1/4 cup margarine or butter
- 2 teaspoons vanilla
- 1 (10 oz.) package peanut butter chips
- 2 cups crisp rice cereal
- 2 cups salted peanuts or cashews or honey roasted peanuts



INSTRUCTIONS

Heat oven to 350 degrees F. In a large bowl, combine cake mix, 1/3 cup margarine or butter, and egg at low speed. Mix until crumbly. Press in bottom of ungreased 9"x13"x2" pan. Bake 12-18 minutes or until light golden brown. Remove from pan; immediately sprinkle with marshmallows. Return to oven; bake an additional 1-2 minutes or until marshmallows just begin to puff. Cool.

Meanwhile, in a large saucepan, combine corn syrup, 1/4 cup margarine or butter, vanilla, and chips. 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 until firm. Cut into bars.

– Provided by Barb Holquist