
Chocolate Oat Scotchies

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2/3 cup butter or margarine
1 cup packed brown sugar
1/4 cup corn syrup
1/4 cup + 2/3 cup chunky peanut butter, divided
1 teaspoon vanilla extract
4 cups quick-cooking oats
1 package (11 1/2 oz) milk chocolate chips
1/2 cup butterscotch chips
1 cup salted peanuts

In a saucepan over low heat, melt the butter; stir in brown sugar and corn syrup until the sugar is dissolved.

Stir in 1/4 cup peanut butter and vanilla until blended. Add the oats; mix well.

Press into a greased 13-in x 9-in x 2-in baking pan.

Bake at 375 degrees for 12-15 minutes.

Meanwhile, melt the chips and remaining peanut butter; stir in peanuts.

Spread over crust. Refrigerate until cool; cut into bars.

Yield: 6 1/2 dozen

Per Serving (excluding unknown items): 4966 Calories; 229g Fat (40.0% calories from fat); 80g Protein; 690g Carbohydrate; 44g Dietary Fiber; 372mg Cholesterol; 1922mg Sodium. Exchanges: 15 Grain(Starch); 2 Lean Meat; 44 1/2 Fat; 30 1/2 Other Carbohydrates.