

Dessert

Salted Peanut Bars

Argo Corn Starch

Preparation Time: 25 minutes

Bake Time: 20 minutes

CRUST

1 1/3 cups flour

2/3 cup brown sugar

2 tablespoons corn starch

1/2 teaspoon salt

1/2 teaspoon baking powder

1/4 cup baking soda

1/2 cup butter or margarine

2 egg yolks

1 teaspoon pure vanilla extract

3 cups mini marshmallows

TOPPING

2/3 cup Karo light corn syrup

2/3 cup butter or margarine

1 pkg (10 oz) peanut butter chips

2 tablespoons pure vanilla extract

2 cups crisp rice cereal

2 cups salted peanut

Preheat oven to 350 degrees.

TO MAKE CRUST: Mix flour, brown sugar, corn starch, salt, baking powder and baking soda in a large bowl. Cut in butter using a pastry blender OR two knives. Add egg yolks and vanilla. Mixture will be crumbly. Press into an ungreased 13x9-inch pan.

Bake for 12 to 15 minute. Remove from oven and sprinkle with marshmallows; return to oven for 3 to 5 minutes, until marshmallows are puffy.

Cool completely for 30 minutes.

TO MAKE TOPPING: Heat corn syrup, butter and peanut butter chips in a saucepan over low heat until smooth. Remove from heat. Add vanilla, cereal and peanuts.

Yield: 24 Bars

Per Serving (excluding unknown items): 3859 Calories; 276g Fat (63.7% calories from fat); 60g Protein; 293g Carbohydrate; 15g Dietary Fiber; 1013mg Cholesterol; 19062mg Sodium. Exchanges: 8 Grain(Starch); 5 1/2 Lean Meat; 51 Fat; 11 Other Carbohydrates.