

Scotcheroos

Recipe from ThePioneerWoman.com

Ingredients

- 1.25 cups infused honey or a ratio to your preference
- 3/4 cup light brown sugar
- 1.25 cups creamy peanut butter
- 1 tsp vanilla extract
- 6 cups crispy rice cereal
- Cooking spray
- 1.5 cups semi-sweet chocolate chips
- 1.5 butterscotch chips
- 1 tablespoons coconut oil

Instructions

- In a medium saucepan, heat the honey and brown sugar over medium heat, stirring frequently, until the sugar is dissolved, 5-7 minutes. Do not boil. Remove the mixture from the heat and stir in the peanut butter and vanilla.
- To a large bowl, add the cereal. Pour the peanut butter mixture over the cereal and stir the mixture until well coated.
- Spray a 13x9 inch baking pan with cooking spray until well coated. Evenly press the cereal mixture into the prepared pan.
- In a large measuring cup or microwave-safe bowl, combine the chocolate chips, butterscotch chips and coconut oil. Microwave the mixture at 50% power in 15-second intervals until the mixture until well combined and fully melted.
- Pour the mixture over the cereal, spreading it until even. Sprinkle with flaky sea salt. Refrigerate the bars until firm, at least 30 minutes. Cut into squares and enjoy.

Notes