

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454
805-922-6191

August, 2011

Peanut Mallow Bars

Ingredients:

- 1 package (18 ¼ oz.) yellow cake mix
- 2 tbsp. water
- 1/3 cup butter, softened
- 1 egg
- 4 cups miniature marshmallows

Peanut topping:

- 1 package (10 oz.) peanut butter chips
- 2/3 cup light corn syrup
- 1/4 cup butter, cubed
- 2 cups crisp rice cereal
- 2 cups salted peanuts
- 2 tsp. vanilla extract



Preparations:

- 1.) In a large bowl, beat the cake mix, water, butter and egg until blended (batter will be thick). Spread into a greased 13x9x2 inch baking pan.
- 2.) Bake at 350 degrees for 22-25 minutes or until a toothpick inserted near the center comes out clean. Sprinkle with marshmallows. Bake 2 minutes longer or until marshmallows are melted. Place on a wire rack.
- 3.) In a large saucepan, combine the peanut butter chips, corn syrup and butter; cook and stir over medium-low heat until smooth. Remove from heat; stir in the cereal, peanuts and vanilla. Spread over marshmallows. Cool completely.

Makes 2 ½ dozen

Find this recipe and many more at Fostersbodyandpaint.com