

Special K Bars

These bars are wonderful chewy and crispy, peanut buttery base, topped with chocolate caramel deliciousness. They are easy to make and I have yet to find a person who doesn't love them.

Here's what you'll need:

- 6 cups Special K Cereal
- 1 cup peanut butter
- 1 cup syrup
- 1 cup sugar
- 2 Tablespoons butter
- ½ teaspoon vanilla
- 1 ½ cups milk chocolate chips
- 1 cup Ghirardelli Caramel chips (or whatever kind you like)

I realize the ingredient "syrup" sounds a bit vague. The thing is, I don't use corn syrup. Ordinarily, I use brown rice syrup, but when I was at Target picking up ingredients, they didn't have that, but did have Sugar in the Raw Cane Syrup. I've never seen that before, so I thought I'd give that a try. It worked wonderfully and tastes way better than corn syrup. That being said, if the only thing you can find is corn syrup, it will work.

First up, measure your cereal into a really big bowl and set it aside. (keep in mind, you'll need plenty of room for stirring)

Next, put the sugar, syrup, and butter into a pan over medium low heat. Here's the secret to bars that are deliciously soft and chewy, don't overcook the syrup. When I was researching recipes, the most common question I came across was, "Why are my bars always hard?" I've seen some recipes that say to boil the mixture for 3-5 minutes... nope. That's just asking for bars you'll break your teeth on. Basically, you want the sugar to be dissolved, and it's ok if it just barely starts to bubble.

Turn off the heat and add the peanut butter. Add the vanilla and stir until everything is incorporated. Pour that over your waiting cereal.

Stir to coat all of the cereal. Keeping it all in the bowl, rather than all over the bar and floor, will be the hardest part. Just be patient and eventually it will all cooperate.

Glop it into a parchment lined 9x13 pan. Yes, glop is the appropriate term for that. Press it into the pan, slowly working it toward the edges. If it's cool enough, you can use your hands. otherwise, a spatula will work fine, it will just take a little longer.

Now, onto the topping. Remember how I said I don't care for butterscotch chips? Well, it turns out, Place you chips into a microwave safe bowl. Nuke for 30 seconds, stir, nuke for 30 seconds, stir, nuke for 30 seconds, stir... until it's all melted and smooth.

Pour that over the bars. Spread it around, getting all the way to the corners. Then, another hard part, walk away and leave it to cool and set up. It will probably need a good 3 hours. You can speed it up by putting it in the fridge, but they're better served at room temperature.

When they're ready, go ahead and cut them into whatever size bars you want. I recommend small because I guarantee you'll be coming back for a second, regardless of the size.