

Peanut Butter Crispy Bars

Recipe By Yossi and Malky Levine



Cooking and Prep:  1
h 40 m

Serves:  8

Contains:  

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian, Pescetarian,

Gluten Free

Source: Mehadrin Dairy

A delectable variation of the classic peanut chews. If you think those are irresistible, wait till you try the dairy version.

Ingredients (10)

Main ingredients

- 1 cup light corn syrup
- 1/2 cup **Gefen Peanut Butter**
- 8 ounces J&J Cream Cheese
- 1/2 stick Mehadrin Butter, softened
- 1/2 cup sugar

- 1/2 cup brown sugar
 - 1 bar **Elite Milk Chocolate** or other dairy chocolate
 - 8 cups crisp rice cereal
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Garnish

- caramel sauce
 - 1 package of wonder melts chocolate, color of your choice
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Start Cooking

Prepare the Crispy Bars

1. Add light corn syrup, peanut butter, sugars, and chocolate to a saucepan. Heat on low-medium flame and stir until smooth. Remove from heat. Add cream cheese and butter and mix well.
2. Add crisp rice cereal, one cup at a time, and stir between each cup. Flatten in a 9- x 13-inch pan, approximately 3/4-inch thick. Freeze until hard. Remove before serving.
3. Cut into 1.5- x 3-inch bars. Stand them up. Spread a layer of caramel on the top and place two wonder melt discs at one side.