

Milk Chocolate Dessert Bars

March 1st, 2019

This recipe serves: 12

Prep Time: 01:00

Cook Time: 00:00

Although I am not really a fan of desserts, this is a great high-yield recipe with minimal effort. If you have a sweet tooth, this will satisfy it.

Ingredients:

3/4 cup honey

3/4 cup sugar

1 1/2 cups creamy peanut butter

1/2 teaspoon vanilla extract

6 cups Rice Krispies cereal

11 oz. butterscotch chips

11 oz. milk chocolate chips

1 teaspoon coconut oil

Directions:

In a large saucepan over medium heat, melt together the coconut oil, the honey, and the sugar, stirring frequently for about 3-4 minutes. Do not boil!

Add peanut butter and melt until smooth. Mix in vanilla extract.

Add in Rice Krispies and mix until completely coated.

Spread evenly in a 9x11 pan; allow to cool completely.

Using a saucepan to melt milk chocolate chips and butterscotch chips with oil. Spread melted chocolate on cooled Krispie treats.

Place in the freezer or refrigerator to cool the topping.

Serve Dessert Bars at room temperature.