



### CHOCOLATE SCOTHEROOS

(Not real scotheroos as they don't have butterscotch chips but just as good)

1 C Sugar

1 C Light Corn Syrup

1 C Peanut Butter

6 C Rice Krispies

Topping

2 C Chocolate Chips

Combine sugar and syrup in 3 qt saucepan. Heat stirring often until it boils. Remove from heat and stir in peanut butter. Add rice krispies. Put in 9 X 13 pan. Melt Chocolate chips. Pour over mixture. Cool until firm.

You can melt syrup mixture in the microwave. Microwave for 1 minute on high and stir well put in for additional 20 seconds. You do not want to boil either on the stove or in the microwave as this brings the sugar to the candy point and it makes for rock hard bars!

<http://www.lincolntent.com/GlutenFreeCaseinFree-Desserts.html>