

Peanut Butterscotch Squares

Ingredients

1/2 cup margarine

1/2 cup brown sugar

1-1/3 cup flour

2/3 cup granulated sugar

2/3 cup light corn syrup

1-6 oz package butterscotch bits

1/2 cup chunky peanut butter

2 cups corn/bran flakes

Directions

Mix into fine crumbs the margarine, brown sugar, flour and sugar. Pat into 9x13 pan and bake at 350 degrees for 15 minutes.

The, in pan melt the light corn syrup, butterscotch bits and chunky peanut butter over a low heat. Melt until it begins to boil. Remove from heat and add corn flakes. Spread over warm crust. Cool and cut into bars.

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