

CARAMEL MARSHMALLOW BAR

(YIELD: ~16)



INGREDIENTS

1. $\frac{1}{4}$ cup all-purpose flour
2. $\frac{1}{4}$ cup Graham cracker crumb
3. $\frac{1}{4}$ cup sugar
4. 1 stick ($\frac{1}{2}$ cup) of unsalted melted butter
5. $\frac{1}{4}$ teaspoon of salt
6. $\frac{1}{2}$ cup chopped (salted) peanuts (do not use less salted peanuts)
7. $\frac{1}{2}$ cup of roughly chopped peanuts
8. $\frac{1}{2}$ cup of marshmallow
9. $\frac{1}{2}$ cup of chocolate chip
10. $\frac{3}{4}$ cup of caramel

PREPARATION

1. Heat oven to 350 degrees F.
2. Mix ingredients 1-6 together.
3. Lay half of the mixture onto a 9-inch greased pan
4. Bake it for 15 to 20 minutes or until golden brown.
5. Pour the caramel evenly on top of the baked crumb.
6. Mix the remaining half of the crumb mixture with ingredients 7-9 and pour on top of the rest of the mixture.
7. Bake for another 15-20 minutes.
8. Cool for 2 hours before cutting.