

Grandma B's Squamish Bars (pronounced Squaymish)

Description

½ cup corn syrup
½ cup brown sugar
1 cup peanut butter
1 cup Rice Krispie cereal
1 cup cornflakes
4 tablespoon butter
2 tablespoons vanilla custard powder
3 tablespoons milk
2 cups icing sugar
3 tablespoons butter
3 oz (3 squares) semi-sweet chocolate

In a saucepan, place corn syrup, brown sugar and peanut butter. Melt and blend over medium heat. Add cereals; mix well. Press into a buttered 11x7 inch pan. Cool. In a medium bowl beat together 4 tablespoons of butter, custard powder and milk. Blend in icing sugar. Spread over top surface of peanut butter mixture. In a small saucepan, melt 3 tablespoons butter and chocolate squares. Spread evenly over top surface of custard mixture. Refrigerate. Cut through the chocolate before it completely sets as it tend to break after setting. These bars freeze well.

Summary

Yield: 1

Prep Time: 5 minutes

Category: Cookies & Bars

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