

Salted Peanut Chews

These chewy bars have the flavor of a Pay Day candy bar.

- 1 package yellow cake mix
- 1/3 cup softened margarine
- 1 egg
- 3 cups miniature marshmallows
- 2/3 cup light corn syrup
- 1/4 cup margarine
- 2 teaspoons vanilla extract
- 10-ounce package peanut butter chips
- 2 cups crisp rice cereal
- 2 cups salted peanuts

Heat oven to 350 degrees. In a large bowl, combine cake mix, 1/3 cup margarine and egg; mix until crumbly. Press into greased 9x13-inch baking pan. Bake at 350 degrees for 12 to 15 minutes or until light golden brown. Remove from oven and sprinkle with marshmallows. Return to oven and bake for 1 to 2 minutes until marshmallows begin to puff. Cool.

In a saucepan, combine corn syrup, 1/4 cup margarine, vanilla extract and peanut butter chips; heat over medium heat until chips melt and mixture is smooth, stirring occasionally. Stir in cereal and peanuts. Spread over marshmallows; refrigerate.