

## SALTED NUT CHEWS

Deeann's Aunt Linda made these for family reunions and get-togethers. All of the cousins loved them, and they only lasted seconds once put on the table. Ask any of the Emery kids and they'll tell you this is their favorite bar!

### INGREDIENTS:

1 Yellow Cake Mix

1/3 Cup Butter, softened

1 Egg

3 Cups Mini Marshmallows

2/3 Cup Karo Syrup

¼ Cup Butter

1 package (12 oz.) Peanut Butter Chips (Reese's are best!)

2 teaspoons Vanilla Extract

2 Cups Rice Krispies

2 Cups (12 oz. can) Salted Peanuts

### DIRECTIONS:

Preheat the oven to 350 degrees F. Mix the first 3 ingredients with an electric mixer (or a really tough spoon and strong arms) and press into the bottom of a greased 9 X 13 pan. Bake for 12 - 18 minutes or until lightly brown. Sprinkle with the marshmallows and return to the oven for 2 - 3 minutes until the marshmallows puff up. Remove from oven and cool.

In a large saucepan, combine the remaining ingredients except for the Rice Krispies and peanuts. Mix over medium heat until the mixture is smooth. Once it's smooth, add the Rice Krispies and peanuts and mix well.

Spoon the candy mixture over the top of the marshmallow layer, then place the pan in the refrigerator to chill until the topping is set.