Scotcharoos

24 bars

INGREDIENTS

1 cup light corn syrup

1 cup white sugar

¼ cup margarine

1 cup peanut butter

6 cups crisp rice cereal

½ cup semisweet chocolate chips

½ cup butterscotch chips

DIRECTIONS

1. Generously butter a 9x13 inch baking pan. Set aside.
2. In a large pot, mix together corn syrup, sugar, and ¼ cup margarine. Bring to a rolling boil, stirring constantly and only for one minute. Remove from heat and add peanut butter. Remove from heat and stir in crisp rice cereal.
3. Transfer mixture into a well butter 9x13 inch pan. With your hands well-buttered, pat it down into pan.
4. In a medium saucepan, over medium LOW heat, melt chocolate chips and butterscotch chips until smooth.
5. Spread over top of bars and let bars cool.
6. Cut into squares.