



## Peanut Chewies

READY IN



45 min.

SERVINGS



36

CALORIES



85 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

## Ingredients

- 0.5 teaspoon double-acting baking powder
- 0.3 teaspoon baking soda
- 0.7 cup brown sugar packed
- 0.3 cup butter
- 0.7 cup plus
- 2 cups rice cereal crisp
- 2 egg yolks
- 1.5 cups flour all-purpose
- 3 cups marshmallows miniature

- 2 cups peanut butter chips
- 0.5 teaspoon salt
- 2 teaspoons vanilla extract

## Equipment

- bowl
- frying pan
- sauce pan
- oven
- hand mixer

## Directions

- Preheat oven to 350 degrees F (175 degrees C).
- In a large bowl, combine flour, brown sugar, baking powder, salt, baking soda, 1/2 cup butter or margarine, 1 teaspoon vanilla and egg yolks.
- Mix on low speed with an electric mixer until crumbly.
- Press firmly into bottom of 13 x 9 inch pan.
- Bake 12- 15 minutes until golden brown.
- Immediately sprinkle marshmallows over top and return to oven for 2 - 2 1/2 minutes.
- Let cool while preparing topping.
- To Make Topping: In a large saucepan over low heat combine corn syrup, 1/4 cup butter or margarine, 2 teaspoons vanilla and peanut butter chips until smoothly melted, stirring constantly.
- Remove from heat and stir in cereal and nuts. Immediately spoon over marshmallows, spreading to cover. Refrigerate until firm.
- Cut into 36 bars.

## Nutrition Facts



## Properties

Glycemic Index:8.24, Glycemic Load:5.86, Inflammation Score:-1, Nutrition Score:1.1643478287303%

## Nutrients (% of daily need)

Calories: 84.72kcal (4.24%), Fat: 1.62g (2.5%), Saturated Fat: 0.92g (5.75%), Carbohydrates: 17.2g (5.73%), Net Carbohydrates: 17.04g (6.2%), Sugar: 11.25g (12.5%), Cholesterol: 14.19mg (4.73%), Sodium: 64.97mg (2.82%), Alcohol: 0.08g (100%), Alcohol %: 0.29% (100%), Protein: 0.86g (1.73%), Selenium: 2.61µg (3.73%), Vitamin B1: 0.05mg (3.41%), Folate: 12.72µg (3.18%), Vitamin B2: 0.03mg (2.03%), Manganese: 0.04mg (1.98%), Iron: 0.34mg (1.91%), Vitamin B3: 0.35mg (1.77%), Phosphorus: 12.85mg (1.29%), Vitamin A: 53.81IU (1.08%), Calcium: 10.18mg (1.02%)