

# Recipe Salted Peanut Bars

from the kitchen of \_\_\_\_\_

3 cups flour, 1 cup butter  
or marg.,  $1\frac{1}{2}$  cup brown sugar,  
 $\frac{1}{4}$  tsp. salt. Mix together as for pie  
crust - pat into large cookie  
sheet pan (10" x 15" or larger)  
& bake at  $375^{\circ}$  for 6-8 min  
or until slightly brown.

12 oz. butterscotch chips  
3 Tbsp. butter

serves \_\_\_\_\_



3 Tsp. water

$\frac{1}{2}$  cup white corn syrup

3 cups salted peanut 1 lb or Jar enough

Combine above ingredients (except peanuts) in double boiler & heat until melted.

Then add peanuts & spread over the crust as soon as it's out of the oven. Return to oven & bake 5 min. at  $375^{\circ}$ . Loosen edges from sides of pan while warm, but allow to cool before cutting into bars.