



# Noreen's Kitchen

## Columbus Elementary

### Peanut Chewies

#### **Ingredients**

1 cup light corn syrup  
1 cup granulated sugar  
½ cup brown sugar  
1 ½ cups peanut butter chunky or smooth  
5 cups rice flake cereal such as Special K

#### **Step by Step Instructions**

Prepare 2 cupcake pans (total 24) with double liners. Set aside.

Pour cereal into a large bowl and set aside.

Place corn syrup, brown sugar and granulated sugar into a saucepan.

Bring mixture to a rolling boil, stirring constantly. Remove from heat immediately.

Add peanut butter and stir well to combine and form a smooth mixture.

Pour peanut butter mixture over the rice flakes and stir well to incorporate.

Using a ¼ cup ice cream scoop, distribute the mixture into the cupcake liners.

Press and smooth the mixture with a spoon.

Allow the chews to cool completely before enjoying.

Store the peanut chewies in an airtight container for up to 1 week. I promise they won't last that long.

These should not be frozen because they will breakdown.

## **ENJOY!**