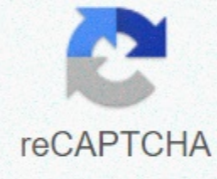




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Sweet, chewy desserts, chocolate lovers, cereal lovers, peanut butter lovers. I got this recipe from my colleagues and have changed it in many ways since then, but this is the original version. In the direction, melt the corn syrup and sugar, turn off the heat, stir the P-nut butter into the cereal .dump in a lightly greased 9x13 in.pan, press lightly with buttered fingers or wax paper, and melt the chocolate chips, batter scotch chips and butter until completely melted in the microwave. It can be spread over the bar and cooled. This post may contain related links. Holiday Special K Bar - Super Chewy, Goopy, FAST, Easy, No Bake Cereal Bar loaded with peanut butter, chocolate and sprinkles! Like Scot-Ross, but with a special K! they're irresistible, so perfect for impromptu hostess gifts and cookie exchanges! Holiday Special K-Bar Recipe This easy no-bake dessert has a very chewy, dense, goopy, peanut butter undertone, topped with semi-sweet chocolate and sprinkles. The special K-bar is just like a Scotcheros, but it's made with a special K, not a rice krispy cereal. If you like bar-type snacks/desserts similar to rice krispies treats, I have a feeling that you love these. There are no marshmallows in the recipe, but the gooeyness of brown sugar butter peanut butter sauce poured over Special K is similar in a way. Just as some people are really obsessed with cheesecake and brownies, I've noticed that there are people who love the chewy goopy side of cereal bars and are really into them. I'm definitely one of those people. I'd rather have one of these than many so-called fancy desserts that take hours (or days) to make. I have dozens of cereal bar recipes for this reason. No Bake, Chewy, Goopy, Caramely, Peanut Butter, Marshmallows. You get the point. The special K-bar makes great little improvised gifts and works well with decorative bag cookie exchanges as they keep fresh for a long time. What's in the Special K Bar? To make this simple holiday dessert, you will need: special K cereal unsalted butter light brown sugar light corn syrup Peanut butter vanilla extract Salt chocolate chips How to make a special K bar Boil butter, brown sugar and corn syrup together. Then add the peanut butter, vanilla and salt before pouring the mixture over a special K cereal. Super fast and simple. I added a basic melted chocolate chip topping because that's how my grandma made these special K-bars and this is her recipe. Or try this topping. Super pretty but easy and equipped with a rich flavor. Then I added a holiday sprinkle because it's that time of year. 'Tis the season to get celebratory and sprinkle away. How to save a special K-bar I save them in the room temperature for about a month and I have also spent even longer in the fridge, likeMonth. Maybe not ideal, but they were fine. As always, I will use your best judgment, but I am sharing my personal findings on how much the bar keeps. Can I add other toppings? I don't know why not! Just note that they are already very sweet. Tips for making a special K-bar I prefer to top my special K-bar with melted semi-sweet chocolate chips, but you can use any type you like. For a stronger Scotellos-like flavor, you can use half butterscotch chips, half half sweet. If you like your bar super goopy, add less special K than the recipe calls. Also, use a sprinkle of your favorite color for this recipe. I used green, white and red sprinkles for Christmas, but I can switch sprinkles to match what you're celebrating. I'm sure you can easily double this recipe. However, it is necessary x K bar between two 9-inch and 13-inch pots. Bar 5-6 cups Special K cereal (goopy bar with less cereal) 1/2 cup unsalted butter 1 cup light brown sugar, packed 1 cup brightly colored corn syrup heap 1/2 cup peanut butter 1/teaspoon 2 teaspoons vanilla extract 1/4 teaspoon salt topping 12 ounces bag Semi-sweet chocolate chips 1/4 cup unsalted butter holiday sprinkles, 9x13 inches bread with aluminum foil if necessary, spray with cooking spray. Ensure. In a large bowl, add the Special K. Ensure. Add the butter to a medium double-sided stock pot and heat over medium heat to melt. After the butter has almost melted, add the brown sugar, corn syrup and whisk and mix. Boil for 3 minutes, stirring intermittently. Remove the pan from the heat, add the peanut butter, vanilla and salt, whisk and take in. Pour the mixture over the special K and, using a spatula, stir into the coating evenly with the toss. Turn the cereal into a prepared frying pan and press lightly with a seren. Set aside while making the toppings. Place in a medium microwave safe bowl to make the topping, add the chocolate chips, butter and heat in 3 seconds and heat until the chips and butter have melted and smoothed. Turn the chocolate topping over the cereal and distribute with a spatula to lightly smooth the top. Sprinkle the sprinkles evenly and set the bar and chocolate before serving for about 2 hours. If you are in a hurry, you can put a pot in the fridge to save time. Keep the bar airtight in the temperature of the room for 2 weeks and keep it in the refrigerator for at least a month. Adapted recipes from my special K-bar. Nutritional Information: 25 1 1 Servings: Calories: 352 Total Fat: 13g Saturated Fat: 7gTrans Fat: 0g Unsaturated Fat: 5g Cholesterol: 15mg Sodium: 307mg Carbohydrate: 55g Fiber: 2gSugar: 30g Protein: 8g Easier Holiday Dessert: White Chocolate Dip Ole Cookie Ball - These are what everyone likes themToffee - If you're looking for recipes that will disappear at holiday parties, cookie exchanges, neighborhood pick-ups, or school bake sales, this Graham Cracker Toffee is a guarantee winner. Chocolate Peanut Butter Balls - No-BAKE Chocolate Peanut Butter Balls, easy, holiday favorites! They have it all: salty, sweet, crunchy, with chocolate and peanut butter! chocolate peanut butter stacks - what I love about these little cookie stacks is that they're salty and sweet, crunchy from crackers yet creamy from peanut butter and goeey from marshmallow claims. Buckeye Fudge - You can't resist a dense, chewy peanut butter fudge with a layer of chocolate that people are asking it to sink your teeth into. 12 Easy No Bake Holiday Desserts - No Time to Bake? Here are 12 fast and easy no-bake recipes! If.com you need holiday cookie recipes, this collection is what you're covering! Place the sugar, syrup and butter in a step-by-step heavy-bottomed saucepan. Bring to a boil over medium heat. Boil for 1 minute. Remove from heat. Stir in the peanut butter, melt and blend well. Add the cereal and stir until the cereal is well coated. (If you want a small piece of cornflake, crush it a little by hand before adding it to the peanut butter mix.) I think cornflakes taste better than Special K cereals. Using what you have at hand, I'm using rice krispies and it works well too. Place in a buttered 9x13 frying pan. Melt the chocolate and butterscotch chips in a microwave or double boiler. Watch carefully if using the microwave, start in 1 minute and stir every 15 minutes until the chips melt and smooth. Spread over the bar. Put it in the fridge and set the chocolate. Cut and have fun. The charming MUD BARS by printable recipe card pumpkin cream cheese bar Freda Twix Bar, 3 comments & reviews Spruce Eat / Catalina's Nick Special Caver is a delicious no bake bar cookie. The crunch of cereal is complemented by rich, chewy caramel peanut butter and smooth, creamy chocolate. In this recipe, you need to use special K cereal. Puffed rice cereal is steamed with a rich caramel peanut butter mixture. The crisp cereal remains crunchy, giving the bar the most satisfying and chewy texture perfectly complemented by soft, velvety creamy frosting. These bars are a pretty good source of potassium, fiber, protein, and B vitamins!Syrup 1 1/2 cup peanut butter (plus 1/3 cup or more) 6 cups special K crispy rice cereal (NOT rice Krispies) 1 (12 ounces) package Semi-sweet chocolate chips There are two great ways to make these special kay dessert bars: first using the microwave and the second using your stove. We're here for an overview of both of the following, so feel free to use it. Both methods will come out delicious! Spruce eats/catalina zunic Put in a safe bowl in a large microwave, mix the sugar and corn syrup and mix well. Place the microwave high up for 2 minutes and 15 seconds. On the other hand, please scoop up the spoon with very hot water. Remove the bowl from the spruce sweets/catalinaznik microwave, scrape off the sides of the bowl and stir in the mixture. Spruce Sweets/Catalina Zunic returns the bowl to the microwave and microwave for 2 minutes and 15 seconds, or high until the mixture starts to bubble. Again, scoop up the spoon. Remove the bowl from the spruce sweets/catalinaznik microwave and add 1 1/2 cups of peanut butter. Stir and combine until the mixture is smooth. Spruce eats/ Add catalina zunic cereal and stir to coat. Press the cereal mixture into a grease 13-x 9 saucepan with spruce sweets/catalina zunic Pours and press evenly using the back of the grease spoon. Spruce Sweets/Catalina Zunic Combine 1/3 cup of chocolate chips and peanut butter in a safe bowl in a small microwave. Spruce eats spruce with medium power supply for 2 minutes/ Catalinaznic heat; remove and stir. (If the chips need to be melted, return them to the microwave for another 30 seconds and stir until smooth.) Spruce eats/ Catalinaznik spreads over a mixture of cereals. Let the spruce eat/catalinaznik cool completely and then cut into bars. Sprue Sweets/Catalina Zunic Store, covered, at room temperature. Collect materials. Spruce in a large saucepan over a medium-heat/catalinasnik, combine the sugar and corn syrup and mix well until the mixture starts to bubble and the sugar dissolves. Spruce eats/catalinas nick add 1 1/2 cups of peanut butter. Stir and combine until the mixture is smooth. Spruce removes the pan from the eat/catalinaznik fire, add the cereal and stir to coat. Press the cereal mixture into a 13-x 9 saucepan of spruce sweets/catalinaznik Pours and grease and press evenly using the back of the grease spoon. Spruce Sweets/Catalina Zunic In another, small sauce pan, melt the chocolate chips and 1/3 peanut butter over low heat, stirring frequently, until melted and smooth. Spruce eats /catalina zunic spread over a mixture of cereals. Let the spruce eat/catalinaznik cool completely and then cut into bars. Spruce Sweets/Catalina Zunic Store, covered, at room temperature. Spruce Eat / Catalinas Nick Rate This Recipe I Don't Like ThisAll. It's not the worst. Sure, this does. I'm a fan - I recommend. Amazing! I love it! Thanks for your rating!