

Salted Nut Roll Bars

Ingredients

- 1 box yellow cake mix
- 1 egg
- 3/4 c. melted butter divided
- 3 c. miniature marshmallows
- 12 oz peanut butter chips
- 1/2 c. corn syrup
- 1 tsp vanilla
- 2 c. peanuts
- 2 c. Rice Krispies
- Parchment paper

Instructions

Mix the cake mix, egg and 1/4 c. butter. Line a 13" x 9" pan with parchment paper leaving overlap on all sides. Press the mixture into the lined pan. Bake for 10-12 minutes at 350 degrees.

Sprinkle the marshmallows on top of the hot crust. Return to oven for 1-2 minutes or until puffed up. Take out promptly before they burn.

Melt the peanut butter chips, corn syrup and 1/2 c. butter in a large saucepan over medium heat, do not boil. Add vanilla and stir. Then add the peanuts and Rice Krispies & take off the heat. Mix well.

Pour pb mixture over marshmallows & spread evenly. Let cool at room temp. When cooled, remove parchment paper & bars from the pan for easier cutting. Cut into 2" squares. Keep chilled.

