

Ullr Favorite Recipes  
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## BROWNIE GOODY BARS

From Laurie Coursolle (Betty Crocker recipe)

<http://www.bettycrocker.com/recipes/recipe.aspx?recipeID=35884>

### INGREDIENTS

1	box	Betty Crocker fudge brownie mix
1/2	cup	vegetable oil
1/4	cup	water
2		eggs
1	container	Betty Crocker Rich & Creamy vanilla frosting
3/4	cup	salted peanuts, coarsely chopped
3	cups	Kellogg's Rice Krispies cereal
1	cup	creamy peanut butter
12 oz	bag	semisweet chocolate chips (2 cups)

### INSTRUCTIONS

Heat oven to 350°F. Grease bottom only of 13x9-inch pan with shortening or cooking spray. In medium bowl, stir brownie mix, oil, water and eggs until well blended. Spread in pan.

Bake 28 to 30 minutes or until toothpick inserted 2 inches from side of pan comes out clean or almost clean. Cool completely, about 1 hour.

Spread frosting over the brownies. Sprinkle with peanuts. Refrigerate while making the cereal mixture.

Measure cereal into large bowl; set aside. In 1-quart saucepan, melt peanut butter and chocolate chips over low heat, stirring constantly. Pour over cereal in bowl, stirring until evenly coated. Spread over frosted brownies.

At room temperature, these bars are very gooey. Chill thoroughly in refrigerator before cutting, about 1 hour. For 32 bars, cut into 8 rows by 4 rows. Store tightly covered.

**MAKES 32 1.5" x 2.25" BARS**

Per bar: 265 calories, but worth it!

(cut bars in half for 132 calories per serving)