

Scotcheroos (original recipe from a box of Rice Krispies in the 1950s):

- 1 cup white sugar
- 1 cup white corn syrup
- 1 cup peanut butter
- 6 cups Rice Krispies (or the cheaper store brand)
- 6 oz chocolate chips (1/2 regular size package)
- 6 oz butterscotch chips (1/2 regular size package)

In medium saucepan, heat sugar and corn syrup until it just boils, stirring occasionally. Remove from heat, add the peanut butter, and stir to begin mixing. Add Rice Krispies and stir to blend thoroughly. Turn out into a "pamned" 9 x 13 x 2" (preferably metal) cakepan. Press to make even thickness. Allow to cool. In a double boiler, heat the chocolate and butterscotch chips until just melted (too much heat and they do not solidify properly). Spread evenly over the surface of the other concoction. Allow to cool to solidify the topping – you may have to refrigerate them to get the topping to solidify. Cut into 1"x 2" pieces.