



# Peanut Chews

Prep Time : 20 mins

Cook Time : 30 mins

Servings : 1 Flat Tray

## INGREDIENTS

- 1 tub peanut butter (regular size tub)
- 1 tin golden syrup (454 grams)
- 1 cup sugar
- 1 packet baking chocolate
- 1 box of rice crispies

## DIRECTIONS

1. The peanut butter, golden syrup and sugar need to be heated and combined either in the microwave (4-6 min) or in a pot over the stove
2. Once melted, start off adding in the rice crispies, start off with 7 cups and slowly add in more and mix
3. Ensure not to over add in rice crispies, they need to stick well together and all be coated (better to under add then over add)
4. Once all mixed, place parchment paper on a flat long tray and spill it on
5. Smoothly flatten it out on the tray, good to use a smooth glass cup to flatten it smoothly
6. Place it in the fridge for 10 minutes to harden
7. Melt baking chocolate and then evenly coat the top with it
8. Re place in the fridge to set
9. Cut to bite size pieces

*This dessert is a modern classic. Who knows what they would have called it in the Arab lands?*