



Makes: 20 bars

Prep Time: 10 minutes Cook Time: 5 minutes

Total Time: 15 minutes plus chill time 1 hour

Swirled Chocolate Butterscotch Bars

- 1 cup honey
- 3/4 cup creamy peanut butter
- 1 & 1/4 cups butterscotch chips
- 1 tsp vanilla extract
- 6 cups corn flakes cereal
- 4 cups semi-sweet or dark chocolate (use closer to 5 cups for a THICK layer)
- 1 tbsp plus 1 tsp coconut oil
- flaky sea salt

Line a 9x13-inch baking pan with parchment paper.

In a large pot over low heat, melt together the honey, peanut butter, and 3/4 cup butterscotch chips until melted smooth, about 5 minutes, stirring often. Remove from the heat. Add the vanilla, then stir in the corn flakes, tossing to combine. Spread the mix out into the prepared pan.

Melt the chocolate and 1 tablespoon coconut oil together in the microwave until melted. Pour the melted chocolate over the bars, spreading in an even layer.

Melt the remaining 1/2 cup butterscotch chips and 1 teaspoon coconut oil together in the microwave, stirring every 30 seconds until melted. Spoon small teaspoon-size dollops of butterscotch onto the chocolate. Using a wooden skewer or the tip of a knife, gently swirl the butterscotch in a circular motion through the chocolate.

Transfer the bars to the fridge and chill 1 hour, until set. Top with salt, if desired. Let the bars sit at room temp 15-20 minutes before cutting, then cut into bars. Keep in the fridge until ready to serve.

Recipe from Half Baked Harvest