Scotcheroos

1 c. clear Karo and 1 c. white sugar. Heat in saucepan on medium heat, stirring regularly, until just boiling. Boil too long, and you'll have tooth-breakers. Take off the heat and stir in 1 ¼ cup peanut butter -creamy or chunky. Once evenly dispersed, pour over 6 cups of Rice Krispies in a large bowl.

Spray a 9x13 pan with Pam. Spread Rice Krispie mix into pan. Use fingers to smoosh down and compact slightly. The smooshing helps the cookies stick together.

In a 4 cup Pyrex measuring cup add 1 ¼ cups EACH of chocolate chips and butterscotch chips. Melt in microwave. I zap for one minute, stir, zap another minute, then take out. The heat in the chocolate will help melt any remainders, as you stir till smooth. Pour over Rice Krispies. Spread all the way to the corners. Don't gyp anyone of the chocolate goodness.

Safe to cut after 30 minutes in refrigerator. I loosen the sides, then invert pan on breadboard, and cut from the back.

Lenore Clarke