

Piggy Bricks
Adapted by Donna Walsifer
"New Junior Cook Book," by "Better Homes and Gardens"
Editor: Jan E. Miller
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Donna's Note: I substituted sunflower butter for the peanut butter due to my granddaughter's peanut allergy. In place of candy pieces, I used dark chocolate chips and omitted the peanuts.

Time: 20 minutes

Yield: 20 bars

Utensils

8x8x2-inch baking pan

Measuring cups

Large saucepan or large microwave-safe bowl

Wooden spoon

Hot pads

Sharp knife

Ingredients

Butter

½ of 10-ounce package large marshmallows (18) or 3 cups tiny marshmallows

½ cup creamy peanut butter

3 tablespoons butter

3 cups round toasted oat cereal, puffed corn cereal, or chocolate-flavored puffed corn cereal, puffed rice cereal

½ cup candy-coated chocolate pieces, candy-coated peanut butter and chocolate chip pieces, or peanut butter-flavored pieces

¼ cup chopped nuts

Directions

1. Grease the baking pan with butter. Save until Step 4.
2. Put marshmallows, peanut butter and the 3 tablespoons butter in the saucepan. Put saucepan on a burner; turn heat to medium-low. Cook until marshmallows melt, stirring all the time with the wooden spoon. Turn off burner; remove from stove. Alternately, microwave marshmallows, peanut butter, and butter in large microwave-safe bowl. Microwave, uncovered, on 100% power (high) for 1-1/2 to 2 minutes or until marshmallows are smooth. Stop the microwave and stir after 30 seconds and again after 1 minute. Use hot pads to remove bowl from microwave.
3. Use the wooden spoon to stir in the cereal, candy pieces and peanuts.
4. Spoon mixture into baking pan. Press with buttered hands (I used a [spoonula](#)) to make the top even. Cool. Cut into bars.

Chewy Fruity Cereal Bars: Prepare bars as directed, except omit peanut butter. Use mixed dried fruit bits in place of candy pieces and chopped almonds in place of peanuts.