**Intro:**

These bars are as fun to say as they are to eat! At first glance, you may think these are chocolate-topped crispy treats, but think again! Adding the Challenge Salted Caramel Snack Spread, peanut butter, and cream gives this bar a rich and creamy texture and a delicious flavor! This no-bake dessert is a special treat you just can’t get enough of!

**Chef Tips:**

* For this recipe and any other one that requires sticky and gooey ingredients such as peanut butter, melted chocolate, and marshmallow, cooking spray is your friend! For ease of measuring and cleanup, spray your measuring cups and utensils before using them. Doing this makes preparation a breeze!
* The hardest part of making these cravable snacks is the wait time. To speed things up, place the crispy rice layer in the refrigerator or freezer until cool and firm before layering with chocolate.
* Our Challenge Salted Caramel Snack Spread is perfect used in this treat. Its decadent taste is amazing, making shopping and creating this recipe so easy since it is packed full of ingredients. However, if you don’t have it on hand, you can make some substitutions. Swap out the container of Challenge Salted Caramel Snack Spread with 1 stick of Challenge Salted Butter, ½ cup of brown sugar, and 1 teaspoon of vanilla. Create Scotcheroos as directed.

**Salted Carmel Scotcheroos**

**Ingredients**

* 1 (6.5 ounces) container of Challenge Salted Caramel Snack Spread
* 10 ounces marshmallows
* 1 cup creamy peanut butter
* 1/3 cup of heavy whipping cream
* 6 cups crispy rice cereal
* 1 (12 ounces) bag of semi-sweet chocolate chips
* 1 (11 ounces) bag of butterscotch chips
* 1 Tablespoon of flaky sea salt (optional garnish)
* 1/8 cup of finely chopped peanuts (optional garnish)

**Directions**

1. Line a 9x13 inch pan with foil or parchment and spray with cooking spray—Preheat the oven to 350 degrees.
2. In a large pot over medium heat, melt Challenge Salted Caramel Snack Spread and peanut butter. Once melted, add marshmallows. Stir constantly while marshmallows melt until the mixture is smooth. Once melted, stir in whipping cream and remove from heat.
3. Add crispy rice cereal; stir until cereal is well coated.
4. Spread into the prepared pan, pressing down with a rubber spatula to create an even layer in the pan.
5. Place semi-sweet chocolate and butterscotch chips in a microwave bowl. Microwave mixture on high for one minute. Remove and stir. Keep microwaving and stirring the mixture at 30-second intervals until melted.
6. Use a spoon or spatula to spread the chocolate butterscotch mixture into an even layer on top of the cereal layer. Sprinkle with sea salt and nuts if desired. Place in refrigerator until chocolate is set, about 1 hour. Cut into squares to serve.

**Creates 24 servings**