Gooey Chocolate Peanut Butter Candy Bars

Chocolate Layer

    1/2 cup semi-sweet chocolate chips
    2 tablespoons butterscotch flavored baking chips
    2 tablespoons creamy peanut butter

Marshmallow Layer

    1/2 cup granulated cane sugar
    2 tablespoons butter
    2 tablespoons milk
    3/4 cup marshmallow crème
    2 tablespoons creamy peanut butter
    3/4 to 1 cup finely chopped unsalted peanuts

Caramel Layer

    20 caramels, or half of an 11 ounce bag
    1 1/2 tablespoons milk

Chocolate Layer

    1/2 cup semi-sweet chocolate chips
    2 tablespoons butterscotch flavored baking chips
    2 tablespoons creamy peanut butter

    Grease an 8 inch square baking dish.

In a small saucepan, combine chocolate chips, butterscotch chips, and peanut butter. Cook over medium heat until chocolate is melted and peanut butter is combined. Immediately pour into prepared baking dish. Spread with a spatula and refrigerate.

In a medium saucepan, combine sugar, butter, and milk. Melt butter mixture over medium heat. Boil for 5 minutes, stirring constantly. Remove from heat and add marshmallow crème and peanut butter. Mix well. Add peanuts in 2 batches, mixing well after each addition. Evenly spread over chilled chocolate layer and refrigerate.

In a small saucepan, combine caramels and milk. Cook over medium heat until caramels are melted. Drizzle over chilled marshmallow layer and refrigerate.

In a small saucepan, combine chocolate chips, butterscotch chips, and peanut butter. Cook over medium heat until chocolate is melted and peanut butter is combined. Immediately pour over chilled caramel layer. Carefully spread with a spatula and refrigerate. Chill for 8 hours, or until fully set. Cut into square bars. Keep chilled.

Makes about 2 dozen bars

Cook's Note: Recipe can be doubled. If making a double batch, use a greased 13 x 9 inch baking pan. When making chocolate layers, some butterscotch chips will remain whole. Do not over cook the chocolate. Marshmallow layer sets quickly. When spreading marshmallow layer, drop by teaspoons to evenly distribute over the first chocolate layer.