

Chocolate-Peanut Butter Squares

POINTS per serving

HANDS ON PREP 15 min COOK 5
min MAKES 24

Yield/Serves: 24

INGREDIENTS

3 cups popped plain popcorn
2 cups crisp rice cereal
2 cups circle oat cereal
1/3 cup unsalted peanuts, chopped
1 TB unsalted butter
1 ounce unsweetened chocolate, chopped
1 (7½ ounce) jar marshmallow creme
¼ cup creamy or chunky natural peanut butter
3 TB unsweetened cocoa powder
1½ tsp. vanilla extract

INSTRUCTIONS

- 1) Line a 9 x 13 baking pan with foil, allowing the foil to extend over the rim of the pan by 2 inches. Spray with non-stick spray.
- 2) Combine the popcorn, rice cereal, oat cereal and peanuts in a very large bowl.
- 3) Put the butter and chocolate in a large nonstick skillet and set over low heat. Cook, stirring until melted, 1 - 2 minutes. Remove the skillet from the heat; add the marshmallow creme, peanut butter, cocoa powder and vanilla. Return the skillet to the heat and cook until well blended and hot 2 - 3 minutes.
- 4) Scrape the marshmallow mixture on top of the cereal mixture. With a rubber spatula, stir vigorously until the cereal mixture is evenly coated. Scrape into the baking pan. Spray your hands with nonstick spray; press down firmly on the mixture to form an even layer; let cool completely. Lift from the pan using the foil as handles. With a serrated knife lightly sprayed with nonstick spray, cut into 24 squares.

- Per Serving (1 square) 87 calories, 4 grams fat, 1 gram fiber

- (from Weight Watchers Best Ever Desserts Cookbook)