

Billion Dollar Candy Bar

Ingredients :

Bottom Chocolate Layer

1 cup milk chocolate chips (or half semi-sweet)

1/3 cup butterscotch chips

1/3 cup peanut butter

Melt milk chocolate chips, butterscotch chips and peanut butter in a pan over low heat; stirring constantly. Pour mixture into a 9 x 13" baking pan lightly coated with nonstick spray or lined with plastic wrap which is long enough to drape over sides of the pan. Spread mixture and place in the refrigerator for 30 min.

Nougat Layer

4 tablespoons butter

3/4 cup sugar

1/4 cup light brown sugar

1/4 cup evaporated milk

1-1/2 cups marshmallow creme

1/3 cup peanut butter

1-1/2 cups chopped salted peanuts (optional)

Melt butter over medium heat in pan; add sugars and evaporated milk; bring to a boil, and cook additional 5 minutes while stirring. Remove from the heat and add marshmallow creme and peanut butter. Pour over the bottom layer and gently spread mixture. If you use peanuts, scatter across the top. Place in the refrigerator for 15 – 30 min.