

## Sinfully Good Peanut Bars

### Crust:

3 c. flour	1 c. butter
1 $\frac{1}{3}$ c. brown sugar	2 tsp vanilla extract
1 tsp baking soda	4 egg yolks
$\frac{1}{2}$ tsp salt	2 $\frac{1}{2}$ - 3 c. small marshmallows

Preheat oven to 350 degrees. Combine all crust ingredients except for the marshmallows. Press into a 10x15 greased bar pan.

Bake 12-15 minutes or until light golden brown. Sprinkle with marshmallows & return to oven 1-4 minutes or until marshmallows begin to puff. Cool completely.

### Topping:

1 $\frac{1}{3}$ c. corn syrup butter)	2 (12oz) chocolate chips (I use 1 choc/1 peanut)
$\frac{1}{2}$ c. butter	4 c. corn flakes
4 tsp vanilla extract	2 c. unsalted dry roast peanuts

In a large saucepan heat: syrup, butter, vanilla & chips until smooth & melted, stirring constantly. Remove from heat, stir in cereal & nuts.

Cool until spreadable over marshmallows. Cool completely & cut into bars.