

# Maine Arts Camp

2012

**Recipe Name:** Chocolate Fluffernutter® Bars

**Chef:** Charles Limoggio C.E.C.

**Preparation Time:**

**Servings:** 12

**Yield:**

Quantity	Unit	Ingredient Name	Prep Notes
1	7 1/2 ounce jar	Marshmallow Fluff®	
2	TBSP	Butter or margarine	
1/2	cup	Peanut butter	
1	cup	Roasted peanuts	chopped
3	cups	Cheerios cereal	
12	ounces	Semi-sweet chocolate chips	

**Procedure:**

- 1 Grease a 9 × 9- inch baking pan and set aside.
- 2 Place Marshmallow Fluff® and butter in a microwave safe bowl. Cook on HIGH\* 1 minute; stir and cook on HIGH\* 1 minute more. Stir in peanut butter; cook on HIGH\* 1 more minute. (Or, combine Fluff® and butter in a medium saucepan over medium-high heat, stirring constantly until Fluff® boils. Stir in peanut butter and cook 1 minute.)
- 3 Combine Cheerios, peanuts and half of chocolate pieces in large bowl. Fold in peanut butter-Fluff® mixture to coat. Turn into pan. Cover with waxed paper or plastic wrap and press firmly into pan. Melt remaining chocolate morsels. Spread on top of bars. Set aside to cool completely