

# Swag Bars

*by The Swag's Pastry Team*

## **Ingredients:**

1 cup Granulated Sugar  
1 cup Corn Syrup  
2 cups Peanut Butter  
6 cups Corn Flakes  
8 oz Semi- Sweet Chocolate Chips

## **Method:**

Place sugar, corn syrup, and peanut butter in a 6-quart pot, or in a bowl, to be placed on top of a double boiler.

Heat mixture, stirring often, until sugars are dissolved, and mixture is fully incorporated.

Remove from heat. Pour over cornflakes. Mix well until there are no dry bits of cornflakes and mixture comes together.

Press into a lightly greased 9x13 pan.

Melt chocolate chips to spread onto the top of peanut butter base.

## **Tips from the Pastry Team:**

- Chocolate can be melted in a double boiler, or at 30 second intervals in a microwave. If using a microwave, stir after every 30 seconds and watch closely. Chocolate has a low burning point, and can burn easily.
- Scoring bars after chocolate is spread can make cutting the bars easier. Once bars are fully set and cool, they can be more challenging to cut.

