

No-Bake Butterscotch Bars

My mom loved to cook and bake. This recipe was one she made often, not only for us to eat at home, but she often shared them with friends and family. My mom passed away almost two years ago and I thought maybe it's time I share some of her recipes. Family favorites. The recipes I share will be simple, just like she was.

These No-Bake Butterscotch Bars are NOT low calorie. They are NOT low fat. They are NOT low sugar. But they ARE delicious! All in moderation, right? Recipe is at the bottom but I will show you how I made them:

Combine 1 cup sugar, 2 eggs beaten, and 3/4 cup butter in saucepan.

Slowly cook on medium heat for 5 minutes, constantly stirring. Let cool.

While saucepan mixture is cooling, crush graham crackers that equals 2 cups. It takes a little more than one pack of graham crackers. I use a gallon zip-lock bag and then roll them with my rolling pin.

Add 1/2 cup of coconut, 1/2 cup of chopped nuts, 2 cups marshmallows, 2 cups graham crackers to saucepan mixture.

Spread mixture in a 13 X 9 cake pan. You won't need to grease the pan because there is plenty of butter!

Melt 6 oz. butterscotch chips and 2 Tbsp. peanut butter.

Spread melted butterscotch chips and peanut butter on top of bar mixture. Refrigerate. And Enjoy!

Don't they look great on my Pioneer Woman's plate? I love all of her housewares! Wish I had more.

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