**Salted Nut Roll Bar**

***Ingredients and Instructions***

Yellow Cake Mix 1 Pound 4 Ounce

Unsalted Butter (A), Melted 3 Ounce

Water 1 1/2 Ounce

Mini Marshmallows 5 1/4 Ounce

Peanut Butter Chips 12 Ounce

Light Corn Syrup 4/1 Gal 5 Ounce

Unsalted Butter (B) 4 Ounce

Pure Vanilla Extract 1 Teaspoon

Spanish Peanuts 9 3/4 Ounce

Rice Krispies 2 1/4 Ounce

1. Combine cake mix, melted butter (A), and water in mixing bowl; mix well.

2. Portion mixture into pan and press firm.

3. Bake crust at 350 F oven 8-9 minutes.

4. Portion marshmallows onto warm crust and return to oven for 3 minutes until the marshmallows puff up.

5. Melt peanut butter chips, corn syrup, and butter (B) in a cooking pot. Add vanilla.

6. Combine peanuts and rice krispies; pour peanut butter syrup over the peanut mixture and mix well.

7. Portion the peanut mixture over the marshmallow layer in 3" half cake pans and spread evenly.

8. Cool bars and cut.