

Chocolate Rice Crispy Topped Peanut Butter Blondie Bars

3/4 cup (200 grams) margarine
2 rounded tablespoons peanut butter
2 1/2 cups (250 grams) flour
1 teaspoon baking soda
1 1/2 cups (300 grams) brown sugar
1/2 teaspoon salt
2 eggs

Topping:

1 cup (175 grams) chopped chocolate or chocolate chips
2 teaspoons oil
2 rounded tablespoons peanut butter
2 cups (50 grams, approximately) crispy rice cereal

Directions:

Preheat oven to 350 F/180 C.

In a microwave (or if you haven't one, on the stovetop) melt the margarine and immediately put the peanut butter in the very warm mixture and stir till combined. In a separate bowl, stir together the flour, baking soda, brown sugar and salt. Add the margarine/peanut butter mixture and the eggs and stir till a thick dough forms. Take a 9 x 13 inch rectangular pan and grease well and spread dough in evenly making sure to spread into corners. Place in oven and bake 25-30 minutes or till wooden toothpick comes out clean. Let cool on wire rack.

Melt the chocolate chips, oil and peanut butter together (in microwave or in a double boiler) and stir till smooth and add crispy rice cereal and stir. Spread evenly over the top of the cooled cake and let set up, about 1/2 an hour. Cut into squares to serve.