

Homemade Kudos Bars

INGREDIENTS

- 5 cups Rice Krispies cereal
- 2 cups old-fashioned oats
- 12 tablespoons (1½ sticks) unsalted butter
- ¾ cup light corn syrup
- ¾ cup packed light brown sugar
- ¾ cup creamy peanut butter
- 1 teaspoon kosher salt
- 2 teaspoons vanilla extract
- 16 oz Ghirardelli Milk Chocolate Melting Wafers, divided
- ¾ cup mini M&M's

DIRECTIONS

1. Line an 18x13-inch half-sheet pan with parchment paper, leaving an overhang on the sides.
2. In a large bowl, stir together the Rice Krispies cereal and old-fashioned oats.
3. In a large saucepan over medium heat, melt the butter. Stir in the corn syrup, brown sugar, peanut butter, and salt. Cook, stirring constantly, just until smooth and the brown sugar has dissolved. Do not let the mixture come to a hard boil. Remove from the heat and stir in the vanilla.
4. Pour the peanut butter mixture over the cereal mixture and gently stir until everything is evenly coated.
5. Transfer the mixture to the prepared pan and press very firmly into an even layer using the bottom of a measuring cup or another flat object lined with parchment paper.
6. Refrigerate for 20-30 minutes, or until firm.
7. Melt 12 ounces of the chocolate melting wafers according to the package directions. Pour over the chilled bars and spread into an even layer.
8. Refrigerate for 10-15 minutes, or until the chocolate is completely set.
9. Lift the bars out of the pan using the parchment paper and carefully flip them onto a cutting board. Peel away the parchment paper.
10. Melt the remaining 4 ounces of chocolate and drizzle it diagonally over the bars. Immediately sprinkle with the mini M&M's, gently pressing them into the chocolate.
11. Let the drizzle set completely, then cut into 32 bars.