



Easy No-Bake Scotcheroo Bars Recipe

The First Bite That Hooked Me

The crunch of rice krispies. The gooey peanut butter. The sweet chocolate-butterscotch drizzle. That's what won me over. My neighbor brought these bars to a potluck years ago. One bite, and I begged for the recipe. **Ever wondered how you could turn five simple ingredients into something unforgettable?** These bars prove it's possible. They're chewy, crispy, and rich—all at once. Perfect for busy days or last-minute treats. Who needs an oven when magic happens on the stovetop?

My First Scotcheroo Disaster (And What It Taught Me)

My first try? A sticky mess. I rushed melting the sugar, leaving tiny grains in the mix. The bars were gritty, but still devoured by my kids.

Home cooking isn't about perfection—it's about joy shared. Now I stir slowly, savoring the process. Mistakes taste sweeter when made with love. Got a kitchen fail story? Share it below!

Why These Bars Work

– The peanut butter binds everything, adding salty depth to balance the sweet. – Chocolate and butterscotch melt into a glossy topping that cracks just right when set. **Which flavor combo surprises you most—peanut butter with butterscotch or chocolate?** Vote in the comments! These textures play tag in your mouth. Crispy, creamy, crunchy—each bite's a party.

A Sweet Slice of History

Scotcheroos popped up in Midwest church cookbooks in the 1960s. They're cousins to rice krispie treats but dressed up for dessert. *Did you know butterscotch dates back to 19th-century Scotland?* These bars are a no-fuss twist on tradition. Ideal for picnics, bake sales, or midnight snacks. What's your favorite old-school treat? Tell me—I'm always hunting for recipes!

See also [Mint Chocolate Chip Cookie Recipe](#)



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Ingredients:

Ingredient	Amount	Notes
Granulated sugar	1 cup	
Creamy peanut butter	1 cup	
Light corn syrup	1 cup	
Rice Krispies	5-6 cups	Start with 5 cups, add more if needed
Semi-sweet chocolate chips	1 cup	
Butterscotch chips	1 cup	

How to Make No-Bake Scotcheroo Bars

Step 1 Grab a medium saucepan. Melt sugar, peanut butter, and corn syrup together. Stir nonstop until sugar dissolves. Keep heat medium to avoid burning. **Step 2** Add 5 cups rice krispies. Stir well to coat. If mix looks wet, add more cereal. Go slow— $\frac{1}{4}$ cup at a time. *Hard-learned tip: Grease your hands before pressing mix into the pan. Sticky mess avoided!* **Step 3** Press mix into a greased 9×13 pan. Use a spatula to flatten evenly. Aim for a smooth top. **Step 4** Melt chocolate and butterscotch chips in a small saucepan. Stir often to prevent clumping. Low heat works best. **Step 5** Spread melted chips over the bars. Tilt the pan to cover every corner. Work fast—it sets quickly. **Step 6** Let bars cool until topping hardens. Room temp is fine. No fridge needed! **Step 7** Slice into squares. Serve with a smile. Store extras in a sealed container. **What's your go-to no-bake treat? Share below!** **Cook Time:** 25 minutes **Total Time:** 40 minutes **Yield:** 20 bars **Category:** Dessert, Snack

Fun Twists on Scotcheroo Bars

Crunchy Swap Use crispy chow mein noodles instead of rice krispies. Adds a salty twist. **Nutty Upgrade** Swap peanut butter for almond or cashew butter. Top with chopped nuts for extra crunch. **Fruity Finish** Sprinkle dried cranberries or raisins on top before the chocolate sets. Sweet and tart combo. **Which twist would you try first? Vote in the comments!**

See also [Cream Wafer Cookies Recipe](#)

Serving Ideas for Scotcheroo Bars

Pair with vanilla ice cream for a decadent dessert. Or pack them in lunchboxes for a sweet surprise. Drink pairing: Cold milk for kids. For adults, try a creamy bourbon-laced coffee. **Which would you choose tonight?**



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Storing and Serving Tips

Keep Scotcheroo bars fresh by storing them in an airtight container. They last up to 5 days at room temp. For longer storage, freeze them in layers with parchment paper. Thaw at room temp before eating. *Fun fact: These bars taste even better chilled!* Batch-cooking? Double the recipe—they disappear fast at parties. Why this matters: Proper storage keeps them chewy, not stale. Ever tried warming one for 10 seconds in the microwave? Divine.

Common Troubleshooting Fixes

Too sticky? Add more rice krispies, $\frac{1}{4}$ cup at a time, until the mix holds shape. Topping won't set? Pop the pan in the fridge for 15 minutes. Bars crumble when cutting? Press the base firmly into the pan before adding chocolate. Why this matters: Small tweaks make perfect bars every time. Share your trick—do you use a butter knife or plastic wrap to press the base?

Your Questions Answered

Q: Can I make these gluten-free? A: Yes! Use gluten-free rice krispies and check labels on other ingredients. **Q: How far ahead can I prep these?** A: Make them 3 days ahead—just store as directed. **Q: Any peanut butter swaps?** A: Sunflower seed butter works for nut-free versions. **Q: Can I halve the recipe?** A: Sure! Use an 8x8 pan and adjust cook time slightly. **Q: Why is my topping grainy?**

See also Creamy Key Lime Pie with Whipped Topping
A: Stir chips more often while melting to avoid clumps.

Final Thoughts

These Scotcheroo bars are my go-to for potlucks—always a hit. *Fun fact: My grandkids call them “crispy magic squares”!* Tag **@SavoryDiscovery** on Pinterest with your creations. Did you add a twist like sea salt or coconut? Tell me below! Happy cooking! —Elowen Thorn.

You need to try !



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Difficulty: **Beginner**

Prep time: **15 minutes**



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Cook time: **25 minutes**

Rest time:



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Total time: **40 minutes**

Servings: **20 servings**



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Calories: **kcal**

Best Season: Summer

Description

Enjoy these delicious no-bake Scotcheroo Bars with a perfect blend of

peanut butter, chocolate, and butterscotch.

Ingredients

- 1 C granulated sugar
- 1 C creamy peanut butter
- 1 C light corn syrup
- 5-6 C rice krispies
- 1 C semi-sweet chocolate chips
- 1 C butterscotch chips

Instructions

1. Melt sugar, peanut butter, and corn syrup in a medium sized saucepan over medium heat until the sugar is dissolved, stirring continuously.
2. Mix in the rice krispies. Start by adding in 5 cups and stir to coat. If there appears to be extra liquid, add additional rice krispies in, $\frac{1}{4}$ cup at a time until evenly coated and not runny.
3. Press into a greased 9×13 pan.
4. In a small saucepan over medium heat, melt your chocolate chips and butterscotch chips together, stirring frequently.
5. Spread melted chocolate and butterscotch over bars.
6. Cool until topping has hardened.
7. Slice and enjoy.

Notes

For best results, let the bars cool completely before slicing to ensure clean cuts.



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Keywords:Scotcheroo, Peanut Butter, Chocolate, Butterscotch, No-Bake