



Peanut Butter Marshmallow Holiday Squares

My First Kitchen Disaster

I first made these squares when I was young. I was so excited. I tried to melt everything in a regular pot.

It burned. Oh, it was a sticky, smoky mess. I still laugh at that. It taught me to be patient. That's why we use gentle heat now.

Why This Treat Matters

This isn't just a sweet snack. It's a little piece of holiday magic. Making it fills your home with a wonderful smell.

It matters because you make it with your hands. You share it with people you love. That makes any day feel special. What's your favorite holiday smell?

The Secret to Melting

Let's talk about that double boiler. It sounds fancy. It is not! You just need a heat-safe bowl over a pot of simmering water.

Stir it slowly. Watch it turn silky and smooth. Doesn't that smell amazing? This gentle heat is the key. It keeps the butterscotch sweet, not bitter.

The Fun Part: Mixing It Up

Now, pour in the marshmallows, coconut, and walnuts. Stir it all together. It gets thick and chunky. I love this part.

You see everything come together. *Fun fact: The coconut adds a tiny bit of chew. It's a nice surprise with the soft marshmallow. Do you prefer chewy or crunchy treats?

A Lesson in Patience

You must let it set in the fridge. This is hard! You will want to eat it right away. But waiting makes the squares firm so you can cut them.

This matters too. Good things often need a little waiting time. Use that hour to clean up. Then you get a perfect square. Will you save the first square for yourself or give it away?

See also [Ginger Beef Christmas Wok](#)

Ingredients:

Ingredient	Amount	Notes
Butterscotch chips	11-ounce package	
Peanut butter	1 cup	
Butter	1/2 cup	
Miniature marshmallows	3 1/2 cups	
Flaked coconut	1 cup	
Chopped walnuts	1 cup	



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Instructions

Step 1: First, get your 9×13 pan ready. Rub a little butter all over the inside. This makes sure our squares won't stick. It's like giving the pan a cozy sweater. Now set it aside for later.

Step 2: Let's melt the good stuff together. Put the butterscotch chips, peanut butter, and butter in a heat-safe bowl. Place it over a pot of gently simmering water. Stir it slowly until it's all smooth and dreamy. (A rubber spatula gets every last bit!) Doesn't that smell amazing?

Step 3: Take the bowl off the heat. Now for the fun part! Pour in the marshmallows, coconut, and walnuts. Stir it all up until everything has a shiny coat. It's a sticky, happy mess. I still laugh at that.

Step 4: Pour your mixture into the greased pan. Press it down gently with your spatula. Try to make it nice and even. Then, pop the whole pan into the fridge. Let it get firm and cool for about an hour. **What's your favorite part of making treats: mixing or tasting? Share below!**

Step 5: Time to slice and enjoy! Once it's set, cut it into squares. I usually get about eighteen pieces. Store them covered in the fridge. They stay perfectly chewy that way. These never last long at my house.

Creative Twists

You can make this recipe your own. Try using crunchy peanut butter for a little snap. Use colorful holiday marshmallows for a festive look. Love chocolate? Swap the butterscotch chips for milk chocolate ones. It's like a whole new treat. Which one would you try first? Comment below!

See also Peppermint Bark Holiday Crunch

Serving & Pairing Ideas

These squares are wonderful all on their own. For a special plate, add a few raspberries on the side. The tartness is lovely. A little drizzle of melted chocolate makes them fancy. For a drink, a cold glass of milk is perfect. Grown-ups might like a sweet cream sherry with theirs. It's a nice holiday match. Which would you choose tonight?



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Keeping Your Holiday Squares Perfect

These squares love the cold. Keep them covered in your fridge. They will stay happy for a week. You can also freeze them for a month.

Wrap them tightly in wax paper first. Then place them in a freezer bag. This stops them from tasting like your freezer. I learned that the hard way with my first batch!

Let frozen squares thaw in the fridge before serving. Batch cooking saves you time during the busy holidays. It means you always have a sweet treat ready for guests. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

Is your butterscotch mixture seizing up? Your heat is too high. Keep the water at a gentle simmer. Stir it slowly and patiently.

Are the marshmallows melting too much? Let the hot mixture cool for two minutes. Then stir in the marshmallows. I remember when mine turned into gooey soup!

Are the squares too hard to cut? Your knife might be warm. Run it under hot water and dry it. This gives you clean slices every time.

Fixing small problems builds your kitchen confidence. It also makes sure every bite tastes just right. **Which of these problems have you run into before?**

See also [Savory Herb Biscuits for Christmas Dinner](#)

Your Quick Questions, Answered

Q: Is this recipe gluten-free? A: Yes, just check your butterscotch chip package to be sure.

Q: Can I make it ahead? A: Absolutely! Make it up to three days before you need it.

Q: What if I don't like coconut or nuts? A: Swap them for crispy rice cereal. It works beautifully.

Q: Can I make a half batch? A: Yes. Use an 8x8 pan and halve all the ingredients.

Q: Any fun extras? A: A sprinkle of sea salt on top is a fun fact my grandson loves. **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these sweet squares. They are full of cozy holiday memories for me. I would love to hear about your baking adventures.

Please tell me all about it in the comments below. Sharing recipes is how we connect. **Have you tried this recipe?** I am so excited to hear from you.

Happy cooking! —Elowen Thorn.

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