Payday-Style Candy Bars

A chewy peanut-covered favorite



MAKES

30 small bars

TIME

20 min active + 2 hr chill

TOOLS

9 x 13-inch pan

BAKER'S NOTE

Melt the marshmallows completely for a smooth center; cool the bars before cutting.

Ingredients

16 oz salted roasted peanuts
2 cups peanut butter chips
3 tbsp butter
1 can (14 oz) sweetened condensed milk
10.5 oz miniature marshmallows

How to Make It

1. Line and lightly grease pan; scatter half the peanuts evenly over the bottom.
2. Melt peanut butter chips and butter over low heat, stirring. Add condensed milk and marshmallows; continue warming gently and stirring until the marshmallows melt and the filling is smooth.
3. Spread over peanuts; press remaining nuts into the top. Chill at least 2 hours until sliceable. Cut into 30 bars.

Serving & Storage

Refrigerate covered up to 1 week. Separate pieces with parchment; chill before wrapping for gifts.

Payday-style adaptation of Cookies & Cups Homemade Payday Bars, with a smooth melted-marshmallow filling.