



# Nuttie Good Maple Bars

## INGREDIENTS

2 cups Hy-Vee unsalted butter, divided  
3 cups Hy-Vee milk chocolate chips  
2 cups Hy-Vee semisweet chocolate baking chips  
1 cup Hy-Vee butterscotch chips  
1 cup Hy-Vee creamy peanut butter  
2 ½ cups Hy-Vee dry-roasted lightly salted peanuts, divided  
1 package(s) (3.12-oz.) Hy-Vee vanilla cook & serve pudding & pie filling  
3 cups Hy-Vee powdered sugar  
2 cups Hy-Vee miniature marshmallows  
2 tsp maple extract

## PREPARATION

- 1** Spray a 13x9-inch baking dish with nonstick spray; set aside. Melt 1 cup butter in a medium saucepan over medium-high heat. Reduce heat to low; add milk chocolate chips, semisweet chocolate chips, and butterscotch chips. Cook until melted, stirring frequently. Stir in peanut butter until well combined.
- 2** Spread half of chocolate-peanut butter mixture in prepared baking dish. Refrigerate for 10 to 15 minutes or until mixture is completely set. Transfer remaining chocolate-peanut butter mixture to a medium microwave-safe bowl; stir in 2 cups peanuts and set aside.
- 3** Melt remaining 1 cup butter in another medium saucepan over low heat. Stir in pudding mix, powdered sugar, marshmallows, and maple extract. Cook and stir just until marshmallows are melted. Spread on top of chocolate-peanut butter layer in baking dish; freeze for 15 to 30 minutes.
- 4** Microwave chocolate-peanut butter in bowl on high for 20 to 30 seconds or until melted. Drop spoonfuls of mixture on top of pudding layer; spread to cover. Chop remaining ½ cup peanuts and sprinkle on top. Cover and refrigerate for 2½ to 3 hours or until firm.
- 5** To serve, let stand at room temperature for 10 minutes. Cut into 24 bars. Store covered in refrigerator up to 5 days.

## NUTRITION FACTS

Calories: 590  
Total Fat: 40g  
Saturated Fat: 20g  
Trans Fat: .5g  
Cholesterol: 45mg

Sodium: 130mg  
Carbohydrates: 52g  
Fiber: 3g  
Sugar: 45g  
Protein: 8g