

## **Gluten Free Salted Butterscotch Chocolate Crispy Rice Bars**

Butter or nondairy butter for the pan  
1 cup cane syrup, such as Lyle's Golden Syrup  
1 cup sugar  
1 cup peanut butter  
6 cups gluten free crispy rice cereal  
1 cup semisweet chocolate chips  
1 cup butterscotch chips  
1 tsp flaky salt

Butter a 9x13inch pan.

Combine the cane syrup and sugar in a saucepan. Cook over medium low heat, stirring frequently, until the sugar dissolves and the mixture begins to boil. Remove the sugar mixture from the heat and stir in the peanut butter until well combined. Add the rice cereal and stir until it is mixed well. Press the mixture into the prepared baking dish with buttered hands.

Melt the chocolate and butterscotch chips in a microwave safe bowl, stirring every 15 seconds. Spread them evenly over cereal mixture. Sprinkle the bars with flaky salt. Let them stand until firm, about 20 minutes. Cut them into 18 bars.

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