

Marshmallow Squares

Note: watch this closely as it scorches fast.

Melt:

½ c margarine,
1 c peanut butter,
2 – 6 oz caramel, or butterscotch, or
chocolate chips.

Cool a bit. Then add a package of
coloured miniature marshmallows.

Put in 9 X 9 pan and press down or use 9
x 13 if you want them thinner. Cool at
least a ½ hour. Vary by adding coconut
or nuts if you want.