

# Cocoa Krispie Roll - Marie-good

175 ml (3/4 c.) corn syrup

" " " sugar

① " " " peanut butter

30 ml (2 T) butter

1125 ml (4 1/2 c.) rice krispies

75 ml (1/3 c.) butter

30 ml (2 T) milk

② 350 ml (1 1/2 c) icing sugar

150 ml (2/3 c) cocoa

① Cook corn syrup & sugar over med. heat till bubbly. Remove, add p. butter & 30ml butter. Add rice krispies stir until well coated. Press mix firmly into buttered 15 x 10 x 3/4 jelly pan. (or cookie sheet)

② Melt 75 ml butter - sift in icing sugar  
& cocoa. Blend thoroughly.

③ Remove rice K. from pan, spread # 2  
over evenly. Starting at short end roll  
up to form log. Wrap in greased wax  
paper refrigerate till firm.

Remove 30 mins before serving - cut into 1/2" slices.