

add 1 chopped  
sweet red or yellow  
pepper. This recipe may  
be easily halved. It takes about 10 min-  
utes for onions and garlic to reach a  
rich medium brown shade. If you don't  
have the exact ingredients, don't worry.  
You can use curry powder in place of  
garam masala and cumin seeds in  
place of ground cumin.

## Peanut butter square

**1/2 cup (125 mL) white sugar**  
**1/2 cup (125 mL) corn syrup**  
**3/4 cup (175 mL) peanut butter**  
**3 cups (750 mL) Corn Flakes or Special K**  
**6 ounces (170 g) chocolate chips**

In large saucepan set over low heat,  
mix together sugar and corn syrup.  
Stir until sugar is dissolved.

Mix in peanut butter, stirring con-  
stantly until melted.

Add Corn Flakes or Special K and  
mix well. Pack into 8- by 8-inch (2 L)  
buttered pan.

Melt the chocolate chips and imme-  
diately spread on top.

### Taste-tester notes:

Who can resist the  
combination of  
peanut butter and  
chocolate? It was  
a big hit in my  
house! If desired,  
use six semi-sweet  
chocolate squares in  
place of chocolate chips.

Melt in glass measuring cup in the  
microwave on medium heat.

**TASTE  
TESTED**



by the Free Press

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