

Salted Nut Squares by Lynn's Recipes



Lynn demonstrates how to make Salted Nut Squares, a quick dessert that is sweet and salty. From [bakeorbreak](#) via Pinterest.

Ingredients:

- 3 cups salted peanuts (no skins), divided
- 2-1/2 Tablespoons butter
- 2 cups peanut butter chips
- 14 ounces sweetened condensed milk
- 2 cups miniature marshmallows

Place 1-1/2 cups peanuts in the bottom of an ungreased 11x7" pan.

Melt butter and peanut butter chips in a large saucepan over low heat. Stir until smooth.

Remove from heat. Stir in condensed milk and marshmallows. Continue stirring until smooth and well blended.

Pour peanut butter mixture over peanuts in pan. Sprinkle remaining 1-1/2 cups peanuts over top of peanut butter mixture.

Cover and refrigerate until chilled. Cut into bars. Bars can be served chilled or at room temperature.

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Lynn's Recipes: August 2013
www.lynnrecipes.com

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