

PEANUT BUTTER CORNFLAKE CANDY

1/2 CUP SUGAR

1/2 CUP CORN SYRUP

3/4 CUP PEANUT BUTTER

2 1/2 CUPS CORNFLAKES

DASH OF SALT

Bring sugar and corn syrup to a boil. Boil for 2 minutes. Add a dash of salt.

Remove from heat immediately and stir in peanut butter. Stir until peanut butter has melted.

Add cornflakes and stir. Mixture will be stiff.

Drop on waxed paper to cool.

For softer candy boil candy for 1 minute only then add peanut butter, mix well, then add corn flakes and pour into a brownie pan. Cut into squares.