

Puffed Wheat Squares

(Jude Driscoll)



Ingredients

- ½ C. Corn Syrup
- ½ Butter
- 1 C. Brown Sugar
- 2 Tbsp. Cocoa
- 1 Tsp. Vanilla
- 9 C. Puffed Wheat - Use *Puffed Wheat Cereal* - not the kind that is already sweetened; otherwise your bars will be way too sweet.

Method

1. In a large saucepan add the butter, brown sugar, corn syrup and cocoa powder. Melt everything together over low-medium heat. Then bring it to a gentle boil while stirring for 1-2 minutes. If the mixture doesn't boil your squares won't hold together properly. However, if it boils for too long then the puffed wheat can end up too crunchy. 1-2 minutes boiling is plenty.
2. Remove the pan from the heat and stir in the puffed wheat cereal. Once it's all covered, spoon it into a buttered 9×13 inch baking pan and press it down with your hands or a rubber spatula; I often lightly grease my spatula to avoid it sticking.
3. From there, it's time to let the bars firm up. Let them firm up at room temperature and store them in an airtight container at room temperature so that they don't get too crunchy. Because the beauty of puffed wheat squares is really the gooey, slightly sticky, texture.