

## Peanut Butter and Butterscotch Confetti Bars: The Best Party Dessert Ever

The Ultimate Butterscotch Peanut Butter Marshmallow Bars



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

Unsalted Butter (1/2 cup): Provides the richness and helps the bars set up firmly.

Creamy Peanut Butter (1 cup): This acts as the structural base. Use a standard creamy brand (like Jif or Skippy) rather than "natural" oily versions for the best consistency.

Butterscotch Chips (11 oz bag): The star of the show. They provide that distinct, deep caramel flavor.

Vanilla Extract (1 tsp): A flavor enhancer that rounds out the sweetness.

Fruity Mini Marshmallows (10 oz bag): These provide the "confetti" colors and the soft, chewy texture.

Swaps and Recipe Notes:

Marshmallow Variations: If you can't find fruity marshmallows, regular white mini marshmallows work just as well, though you'll miss out on the vibrant colors.

Nut Butter: If you have an allergy, sunflower seed butter is a great 1:1 swap for peanut butter.

Add-ins: Feeling adventurous? Fold in 1/2 cup of crushed pretzels for a salty-sweet vibe.

Butterscotch Tip: Make sure your butterscotch chips are fresh. Older chips may not melt as smoothly and can result in a "grainy" bar.

Step-by-Step Instructions:

1. Prepare Your Pan:
2. Melt the Base:

3. Add Vanilla & Cool:

4. Fold in the Marshmallows:

5. Set the Bars:

6. Slice and Serve:

Tips for Success:

Keep the Heat Low: Butterscotch chips can be finicky. If the heat is too high, they can "seize" and become chunky. Low and slow is the secret to a professional finish.

Don't Overmix: Once you add the marshmallows, fold them just enough to coat them. Overworking the mixture can cause the fruity colors to bleed into the sauce.

Temperature Matters: If your kitchen is very warm, keep these bars in the fridge until just before serving so they maintain their "snap."

Serving Suggestions and Pairings:

Nutritional Information (Per Serving):

Calories: 245 kcal

Total Fat: 14g

Saturated Fat: 8g

Carbohydrates: 28g

Sugar: 22g

Protein: 4g

Storage and Leftover Tips:

In the Fridge: Store in an airtight container for up to 1 week. I actually prefer them cold straight from the fridge!

In the Freezer: These freeze beautifully. Wrap individual squares in plastic wrap and store in a freezer bag for up to 3 months. Thaw in the fridge overnight before eating.

More Recipes You Will Love:

The Best Peanut Butter Brownies I've Ever Made

No-Bake Peanut Butter Oatmeal Bars

## DIRECTIONS

1. Prepare Your Pan: Line an 8x8-inch square baking pan with parchment paper. Ensure there is a bit of "overhang" on the sides; this creates a sling that allows you to lift the bars out easily once they are set. Lightly spray the parchment with non-stick cooking spray.
2. Melt the Base: In a medium saucepan over medium-low heat, combine the unsalted butter, creamy peanut butter, and butterscotch chips. Stir constantly with a silicone spatula. You want to melt these slowly to avoid scorching the butterscotch. Once the mixture is completely smooth and glossy, remove it from the heat.
3. Add Vanilla & Cool: Stir in the vanilla extract. Now, here is the crucial step: let the mixture cool for about 3-5 minutes. If you pour the marshmallows in while the mixture is boiling hot, they will melt, and you'll lose those beautiful "confetti" pockets.
4. Fold in the Marshmallows: Add the fruity mini marshmallows to the saucepan (or pour the mixture into a large bowl with the marshmallows). Gently fold them in until every marshmallow is evenly coated in the golden peanut butter sauce.
5. Set the Bars: Spread the mixture into your prepared 8x8 pan. Use the back of a spoon or a spatula to press them down gently into an even layer. Refrigerate for 1.5 to 2 hours. They need to be completely firm before slicing.
6. Slice and Serve: Lift the bars out of the pan using the parchment overhang. For the cleanest cuts, use a sharp chef's knife. Pro Tip: Wipe the knife clean with a damp paper towel between every single cut to ensure those colorful marshmallows pop against the golden

background.

7. **Tips for Success: Keep the Heat Low:** Butterscotch chips can be finicky. If the heat is too high, they can "seize" and become chunky. Low and slow is the secret to a professional finish.
8. **Don't Overmix:** Once you add the marshmallows, fold them just enough to coat them. Overworking the mixture can cause the fruity colors to bleed into the sauce.
9. **Temperature : Matters:** If your kitchen is very warm, keep these bars in the fridge until just before serving so they maintain their "snap."
10. **Serving Suggestions and Pairings:** These bars are quite rich, so they pair beautifully with a cold glass of milk or a strong cup of black coffee.
11. **If you are hosting a party and want a full "spread" of treats,** I highly recommend pairing these with my Rainbow Sangria for a colorful adult beverage option. If you're looking for even more "rainbow" vibes for a kid's birthday, try these Rainbow Sprinkle Cookies.
12. **Nutritional Information (Per Serving):** Estimate based on 16 squares
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21. **More Recipes You Will Love:** If you enjoyed these no-bake bars, you should definitely check out these other favorites from the ChefManiac kitchen:
22. **The : Best Peanut Butter Brownies I've Ever Made**
23. **No-Bake : Peanut Butter Oatmeal Bars**
24. **Favorite : No-Bake Edible Cookie Dough**
25. **Final Thoughts:** These Butterscotch Peanut Butter Marshmallow Bars are more than just a recipe; they are a slice of nostalgia. They are quick, foolproof, and guaranteed to bring a smile to anyone's face.

## SWAPS & NOTES

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**Nut Butter:** If you have an allergy, sunflower seed butter is a great 1:1 swap for peanut butter.

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## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/peanut-butter-and-butterscotch-confetti-bars-the-best-party-dessert-ever/>