**Funky Frito Fruckies**

10.5 oz corn chips (Fritos)
1 cup white sugar
1 cup light corn syrup
1 cup creamy peanut butter
20 oz of dark chocolate chips

In a greased 10x15 pan place the corn chips. ( I used a large lasagna pan and recommend using parchment paper)

Mix sugar, corn syrup in a medium size pan and bring to a boil over medium heat.

Remove from heat and stir in peanut butter until smooth. Poor this over chips and level until smooth.

Pour the chocolate chips over this and smooth level. If chips are not melting then put pan in oven for 1-2 minutes then remove pan and spread chocolate until smooth.

Allow to cool. I found it easier to, once cooled, to lift out of pan using the parchment paper and cut into pieces, if choc is still not harden put in frig for about an hour and remove then cut into pieces. It gets hard if you leave in frig too long.

Milk chocolate works as well.

Enjoy

Janice