

Rice Krispies Treats

Basic Ingredients

- 3 tablespoons butter or margarine
- 1 package (10 oz., about 40) regular marshmallows - OR - 4 cups miniature marshmallows
- 6 cups Kellog's Rice Krispies cereal

Decorating Ingredients

- red and green food coloring
- red licorice strings
- colored candy (M & Ms or Skittles)

Directions

1. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. If desired, add several drops of red or green food coloring. Color will lighten after cereal is added.
2. Add Kellog's Rice Krispies cereal. Stir until well coated.
3. Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan. For decorative treats, press into two 9-inch cake pans coated with cooking spray. Cool. Cut into 2-inch squares from rectangular pan or approximately

2-inch pieces from cake pans. Best if served the same day.

4. If desired, decorate by creating shapes with strings of red licorice and colored candies.

Notes

- For best results, use fresh marshmallows.
- 1 jar (7 oz.) marshmallow crème can be substituted for marshmallows.
- Diet, reduced calorie or tub margarine is not recommended.
- Store no more than two days at room temperature in airtight container. To freeze, place in layers separated by wax paper in airtight container. Freeze for up to 6 weeks. Let stand at room temperature for 15 minutes before serving.

Submitted by Erin Richardson