

OREO RICE KRISPIE TREATS

- 2 cups Rice Krispies
- 1 cup (approx. 10) OREO Cookies, broken into ¼ to ½ inch pieces
- ¼ cup Pretzels, broken into ¼ inch pieces
- ¼ cup Mini Chocolate Chips or Mini M&Ms *
- 2 Tbls. Butter
- 2 ½ cups Mini Marshmallows

* NOTE: CHOCOLATE CHIPS AND M&MS WILL MELT WHEN MIXED WITH THE MARSHMALLOW. SOME PIECES WILL STAY WHOLE BUT MOST WILL MELT AND THE M&M CANDY SHELL WILL CRUMBLE AND BECOME FLECKS OF COLOR THROUGHOUT THE BARS. IF YOU PREFER NOT TO HAVE THE MELTED BITS THROUGHOUT THE BARS YOU COULD MELT CHOCOLATE CHIPS AND DRIZZLE THIN STRIPES ON TOP OF BARS. BE SURE THE CHOCOLATE IS SET BEFORE CUTTING.

☞ Prepare an 8x8 pan by rubbing bottom and sides with butter.

NOTE: A SILICONE SPOON RUBBED WITH BUTTER WORKS GREAT WITH MARSHMALLOW!

- ☞ In a bowl, combine Rice Krispies, OREOs, pretzel, and mini chocolate chips or mini M&Ms. Set aside.
- ☞ Place butter and marshmallows in a large microwave safe bowl. Microwave on high heat for 1 minute. Stir marshmallow and microwave for an additional 15-30 seconds until mixture is melted (continue heating at 15 second intervals if not completely melted).
- ☞ Add Rice Krispie mixture to marshmallow and stir until combined well. Press mixture into the prepared 8x8 pan and let set for about 1 hour (can place in fridge to make it set faster). Cut into squares.

Makes 16 - 2"x2" squares. This recipe can be doubled if you want to make a 9"x12" pan.

