

Marshmallow Crisps with a Twist

Ingredients

For the two plain layers

6 tablespoons butter or margarine

6 cups miniature marshmallows (one and a half 10 oz bags)

9 cups Kelloggs Rice Krispies

for the chocolate layer

3 tablespoons butter or margarine

3 cups miniature marshmallows (half 10 oz bags)

4 and a half cups Kelloggs Cocoa Krispies

Directions

Prepare the 13 x 9 inch pan by making a foil sling for it. Spray with nonstick cooking spray.

Make the plain kind first: In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add rice crispy cereal. Stir until well coated. Divide equally.

Repeat with the chocolate kind, by separately melting the butter, melting the marshmallows and adding the cocoa krispies.

Using buttered spatula or wax paper (or your hands, sprayed with cooking spray) evenly press mixture first a layer of plain, then a layer of chocolate and then the remaining plain into the pan coated. Cool in the refrigerator for 3-4 hours. Cut into 2-inch squares.