
Rice Krispies with Mochi Crunch

Description

A playful twist on a classic, these crispy treats are perfect for lunchboxes, after-school snacks, or as a quick bite to share at gatherings. The addition of mochi crunch gives them a little extra local flavor.

Total time: 45 min Yield: 10 servings

Ingredients

- 4 Tbsp butter
- 5 cup mini marshmallows
- 5 cup Rice Krispies cereal
- 1 cup mochi crunch or arare
- 1 large baking pan (greased)

Prep Time: 10 min Cooking Time: 35 min Total Time: 45 min

Instructions

Melt butter in a large pot over medium-low heat. Add marshmallows and stir until melted. Mix Rice Krispies and mochi crunch in a large bowl. Remove marshmallow mixture from heat and stir in the Rice Krispies mixture. Press into a greased baking pan. Cool to room temperature, then cut into desired pieces. Enjoy!

Recipe brought to you by:

Chef Maka Kwon