



Rice Krispy Wheel

PREP: 5 min.

INGREDIENT LIST:

- 1/4 cup butter (1/2 a stick)
- 1 (10 oz.) bag of marshmallows
- 5 cups Rice Krispies cereal
- 3/4 cup crushed graham crackers
- 1/2 cup marshmallow fluff
- 1 cup chocolate chips

RECIPE INSTRUCTIONS:

1. Preheat oven to 200°F.
2. Melt butter and marshmallows in the microwave for 2 minutes.
3. Mix Rice Krispies & crushed graham crackers in a separate bowl. Using a greased rubber spatula will make working with the mix much easier. Re-grease as necessary.
4. Pour melted marshmallows over Rice Krispies mix and stir.
5. Spread mixture into parchment paper-lined (or greased) baking sheet and flatten to roughly the size of the pan.
6. Spread a layer of fluff onto the mixture.
7. Sprinkle with chocolate chips.
8. Place in oven for 2-4 minutes (until chips are melty).
9. Spread chocolate across the Rice Krispies mixture. Roll into a log and chill.
10. Cut into "wheels" to serve.

