

CHOCOLATE-DIPPED RICE KRISPIES TREAT S'MORES

INGREDIENTS

3 tablespoons butter
4 cups mini marshmallows
6 cups Rice Krispies cereal
1 box graham crackers
1/2 cup marshmallow fluff
8 ounces melting chocolate

DIRECTIONS

Spray a half sheet (18 x 13 inch) pan with baking spray and set aside.

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add rice krispies and stir until well coated. Using buttered spatula (or butter coated hands!) evenly press mixture onto the prepared pan. Cool for an hour or so (20-30 minutes in the fridge).

Using the graham crackers as a size guide, cut rice krispie treats. Using the marshmallow fluff, "glue" a graham cracker on each side of the square. I assemble all of them before proceeding to the next step, but you do them individually.

Cover your work surface with wax paper. In a double boiler, or metal or glass bowl set over a pot of water, melt the chocolate. Dip half of each treat into the melted chocolate and place on the wax paper to harden.