



A simple treat with
the opportunity to
practice fine
motor skills!



INGREDIENTS:

- $\frac{3}{4}$ cup unsalted butter
- 20oz mini marshmallows
- 8 cups rice cereal
- Red food coloring
- Apple cookie cutter (optional)

Happy Apple Rice Cereal Treats

HOW TO MAKE:

1. In a large pot, melt your butter until transparent. Keep an eye on it and stir often to keep the bottom from burning. Once melted, remove the pot from the heat to prevent it from cooking further.
2. Separate 2 cups of marshmallows and set them aside. Place the remaining marshmallows in the melted butter and add your red food coloring until you get the desired shade.
3. Place the pot back on low heat and continuously stir until the marshmallow has melted and the food coloring is well incorporated. If you want a darker shade of red, adjust the color with a few more drops and remove from the heat.
4. Add your rice cereal and mix until the cereal is well coated. Finally, add the 2 cups of marshmallows you set aside. Stir the mixture lightly, don't over mix to prevent the marshmallows from melting.
5. Transfer the mixture to a greased 9x13 tray and press the mixture into an even layer using a spatula. Allow the mixture to cool for about 1 hour before removing it from the tray.
6. Once cool, use your apple cookie cutter to create your apple shaped rice cereal treats and enjoy!