

Shamrock Lucky Charms Treats

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

30 mins

Description

These treats are a lucky twist on the traditional Rice Krispies treats Using Lucky Charms cereal instead of Rice Krispies green food coloring and shamrock cookie cutter these are perfect for St Patricks Day

Ingredients

- - 3 tablespoons salted butter - 1 (10 ounce) package marshmallows - 3 drops green food coloring
- or as needed - 6 cups frosted toasted oat cereal with marshmallows (such as Lucky Charms®)

Instructions

1. Line a 9x13-inch pan with parchment paper and coat with nonstick cooking spray. Melt butter in a large saucepan over low heat. Add marshmallows and stir until completely melted. Remove from heat and mix in a few drops of green food coloring (to your desired color). Place the cereal in a large bowl. Add marshmallow mixture and stir until the cereal is well coated. Evenly and gently press the cereal mixture into the prepared pan with a greased spatula. Set aside to cool. Once cooled
2. remove the treats (with the parchment paper) from the pan and place on top of a cutting board. Cut the cereal treats into shamrock shapes using a shamrock cookie cutter. Cook's Note: If you want an extra fun presentation
3. separate some of the marshmallow shapes from the cereal before mixing with the melted marshmallow mixture. Gently press the reserved marshmallows on top of the treats after cutting to add some color and design to the final presentation.