

Axil's Corner Recipe

4TH OF JULY



Red White and Blue Crispy Treats

These delicious and easy-to-make cereal treats will be the talk of your next Fourth of July party or summer cookout. The different layers are easily achieved with a few drops of food coloring, then the whole pan is topped with a dusting of red, white and blue sprinkles. Cut into squares and serve for a fun and patriotic treats. **Always ask an adult for help in the kitchen before you begin any recipe alone.**



Ingredients

Nonstick cooking spray, for the baking dish

3 tablespoons unsalted butter, cut into tablespoons

One 10-ounce bag mini marshmallows

5 1/4 cups crispy rice cereal, such as Rice Krispies

1/2 teaspoon blue gel food coloring (see Cook's Note)

1/2 teaspoon red gel food coloring

1/4 cup mixed red, white and blue sprinkles

Directions

- 1 Line a 9-by-9-inch baking dish with aluminum foil, leaving a 2-inch overhang on two opposite sides. Spray the foil lightly with cooking spray.
- 2 Divide the butter and marshmallows among 3 medium microwave-safe bowls (1 tablespoon of butter and about 2 cups of marshmallows per bowl). Microwave 1 bowl until the butter has melted and the marshmallows have puffed, about 60 seconds. Stir in the blue gel food coloring until the mixture is smooth and no streaks of food coloring remain.
- 3 Working quickly, add 1 3/4 cups of the rice cereal to the bowl and stir with a rubber spatula until evenly coated. Transfer to the prepared baking dish and press into an even,

compact layer. (Spray your hands with a little cooking spray to keep them from sticking when pressing the cereal mixture into the pan). Set aside.

- 4** Microwave another bowl of butter and marshmallows in the same manner. Stir together until smooth and combined (this will be the "white" layer). Stir in another 1 3/4 cups of rice cereal until evenly coated. Place on top of the blue cereal treat layer, pressing until even and compact.
- 5** Repeat with the remaining bowl of butter and marshmallows, microwaving until melted and smooth. Stir in the red gel food coloring until the mixture is smooth and no streaks of food coloring remain. Add the remaining 1 3/4 cups rice cereal to the bowl and stir until evenly coated. Place on top of the white cereal treat layer, pressing into an even, compact layer. While still warm, top evenly with the sprinkles, pressing gently so they adhere.
- 6** Let sit at room temperature until firm, about 30 minutes. Cut into 16 squares. Store the cereal treats at room temperature in an airtight container for up to 3 days.
Cook's Note

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Gel food coloring delivers extra vibrant color but you can also use regular food coloring for these treats. You'll need more than the amounts called for here; keep adding drops until you achieve the desired color.