

COOKIES & CANDY

ALMOND JOY RICE KRISPIE TREATS

Paula Riley

*2 pkgs. coconut marshmallows
4 Tbsp. butter
½ tsp almond flavoring
6 c. rice cereal
1 c. sweetened coconut flakes*

*½ c. almond slivers
1 ½ c. dark chocolate chip
morsels
½ c. dark chocolate chip morsels,
melted*

Pour rice cereal in a large bowl and set aside. Melt the marshmallows and butter in a microwave safe bowl for 1 minute. Stir. Repeat for 30 seconds at a time, stirring in between, until marshmallows are melted. Just before pouring the melted marshmallows over the cereal, add the almond extract to the marshmallows. Pour marshmallows over cereal and stir gently with a spatula. Once they are combined well, add in ½ cup of the coconut, the almonds, and the 1 ½ cups of dark chocolate morsels. Stir until well combined. Dump the mixture into a greased 9x13 pan. Loosely press the cereal down until it fills the whole pan. Sprinkle the other ½ cup coconut over the top and then press it firmly into the top of the cereal. Melt the rest of the chocolate in a microwave safe container for 30 seconds at a time, stirring in between, until melted. Drizzle the chocolate over the top of the cereal. Let cool completely until the chocolate is hardened on the top. Cut into bars and share the Almond Joy love.