

Lucky Charms Treats

A Tastier and Prettier Take on the Classic Rice Krispy Square

##Instagram, Food Porn, and Hashtag Worthy##

Tasha Jones

Is there anything better than a bowl of sugary cereal around 11 o'clock at night when you just need a little snack? I don't think so. Cereal is one of my go-to's when I need something sweet but don't feel like making anything elaborate—or cleaning up a sink full of dishes.

So I thought, why not use one—because let's face it, there are many—of my favorite cereals as the inspiration for a sweet movie night snack?

****Warning****

These are not your mother's old-fashioned, hard and dry Rice Krispy squares. These are a high-fructose, high-calorie, fattening, finger-licking, sweet-candy-confection upgraded to 8.0 status for the modern age. Share with friends at your own risk.

I give you: *Lucky Charms Treats*.

Ingredients for 24 treats:



12 cups of Lucky Charms Cereal
10 cups of miniature marshmallows
1 stick of butter
2 cups of white chocolate chips
White melting chocolate of your choice. I chose
170 grams of Bakers White Chocolate

Pam cooking spray
A big pot, a big bowl, 1 cup, and a spatula
2 aluminum trays, because who needs the extra
dishes?

Measure 12 cups of Lucky Charms cereal in a
big bowl, and add in 2 cups of white chocolate
chips. Stir with a spatula.

In a big pot melt 1 stick of butter. Then add 10
cups of miniature marshmallows to the mix and
stir continuously until you have a gooey,
bubbling mass.





Melting molten goodness, a mass of mouth-watering fructose

Pro tip: Don't do what I did. Before adding the cereal to the mix, rinse your spatula and spray with some Pam.

Add the cereal and chocolate mix to the pot and stir. The marshmallow mass gets hard very fast! Stir everything right away with your greased spatula.

Notice how there's no picture of step 3? Don't make the same mistake I did. Spray your spatula well; everything happens so fast at this point.

Spray your trays with some Pam first. Once all the cereal is coated with the marshmallows, pat the mixture down into 2 aluminum trays.



The perfect couple



Let these babies sit for 2 hours

Let the trays sit at room temperature for about 2 hours, if you can wait that long.

Melt white chocolate of your choice and drizzle over the treats. You could also use a lot more chocolate and go for a 'dipped in chocolate' effect; just slather that chocolate on top and cut the treats after. Serve the treats bottom-side up and people will think you slaved to dip each individual treat in chocolate.



Drizzled with white chocolate



The finished product

Wait *another* brutal hour to let the chocolate set. Then cut the now 'dipped in chocolate' or drizzled-with-chocolate treats and they're ready to go.

EAT! And enjoy movie-night.

NOTE: If you prefer **milk chocolate** to white chocolate, use **Chocolate Lucky Charms** and substitute the white chocolate ingredients for **milk chocolate** ingredients.

I hope you liked this recipe as much as I did. Make sure to like us on Facebook or follow us on Twitter to keep up to date with all the Bloomsday Montréal news. Festival season is approaching!