



SPRINGTACULAR CRISPY RICE CEREAL MARSHMALLOW WREATH

Serves: 8

Serving Size: 1 slice (about 3/4 cup)

Prep time: 15 minutes

Cook time: 4 minutes

1 cup marshmallow fluff
3 tbsp. unsalted butter
1 tsp. vanilla extract
6 cups crispy rice cereal
3/4 cup white chocolate chips, divided
2 drops pink, yellow and green food coloring*
2 cups assorted pastel candy-coated
chocolate candies

1. In a medium saucepan, heat marshmallow, butter and vanilla over medium-low heat until melted and well combined, about 3 minutes.
2. In a large bowl, add rice cereal; pour marshmallow mixture over cereal, stir to combine.
3. Assemble Jel-Ring® Mold with center seal; flip mold so center seal is facing down and open end of mold is exposed. Transfer cereal and marshmallow mixture to mold, firmly pressing cereal into place. Place large seal on mold, refrigerate at least 1 hour.
4. Remove Jel-Ring® Mold from refrigerator, remove large seal. Flip Jel-Ring® Mold onto a cake stand or large plate, lift mold and center seal from cereal ring.
5. In the 2-cup/500 mL Micro Pitcher, add chocolate chips. Microwave on high power 35 seconds. Remove from microwave, stir. Microwave on high power 20 seconds more; stir until melted and smooth.
6. Divide chocolate evenly between three small bowls; stir in 2 drops of desired food coloring.
7. Drizzle colored chocolate over the top of the cereal ring, allowing chocolate to drip down the sides. Fill center of cereal ring with assorted pastel candies.
8. Slice to serve.

Note: For more vibrant color, add additional drops, one drop at a time and stirring between drops, of food coloring to frosting.

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