

Chocolate-Coconut-Caramel Crispy Bars

Ingredients

- 5 cups crispy rice cereal
- 1 cup semisweet chocolate chips
- 1 cup sweetened coconut flakes
- 3 tbsps unsalted butter
- ½ cup caramel dessert topping
- 1 package (10 oz.) large marshmallows

Preparation

1. In a large mixing bowl, combine rice cereal, chocolate chips and coconut. Set aside.
2. In a four-quart saucepan over medium heat, heat caramel topping and butter, stirring constantly until butter is just melted. Add marshmallows and stir constantly until all marshmallows have melted.
3. Remove saucepan from heat and stir in cereal mixture, making sure all ingredients are coated evenly. (Chocolate chips will melt.)
4. Pour mixture into a greased 9x13 baking dish. With a lightly greased rubber scraper, press the mixture evenly into the dish. Cool completely before cutting into squares.

Yields 12 squares