

White Chocolate-Strawberry Crispy Bars

Ingredients

- 6 cups crispy rice flakes
- 1 package (about 1.2 oz.) freeze-dried strawberries
- 3 tbsps unsalted butter
- 1 cup white chocolate chips
- 1 package (10 oz.) large marshmallows

Preparation

1. In a large mixing bowl, combine rice flakes and strawberries. Set aside.
2. In a four-quart saucepan over medium heat, heat butter until melted. Add white chocolate chips and melt, stirring constantly. 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.
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.

Notes

- For thicker bars, use 9x9 square baking dish and cut into nine squares.
- May substitute any rice-and-wheat flake cereal with strawberries for rice flakes and separately packaged berries.

Yields 12 squares