

TONY'S RICE KRISPIE TREAT S'MORES

WHAT YOU'LL NEED

- 3/4 cup unsalted butter
- 2 10oz bags of marshmallows - mini or regular, pick your fave
- 1/2 tsp vanilla extract
- 8 cups rice crisp cereal (that's a little less than one box of cereal)
- 1/2 bar of Tony's Chocologely dark chocolate (chopped)
- 1/2 bar of Tony's Chocologely milk chocolate (chopped)
- 8 graham crackers- crushed by hand into medium-ish pieces
- Pinch of salt
- Dutch oven
- 9x13 glass or metal pan



INSTRUCTIONS

1. Prepare a 9x13 glass or metal pan by either greasing it with non-stick cooking spray or placing a long piece of parchment in the pan and greasing that with a non-stick cooking spray. This recipe's a bit sticky, so we'd recommend the parchment.
2. Heat butter to its melting point over a medium flame in a large Dutch oven. Add a pinch of salt, and the two bags of marshmallows, then stir with a spatula until melted, about 2-3 minutes. Did someone say gooey?
3. Next, add the cereal and stir gently, being careful not to crush the cereal bits too much. Once the cereal is in there, use a spatula and work swiftly to place half the mixture into the prepared 9x13 pan. Spray some of the non-stick cooking spray onto your hands (yep, your hands!) and press down ever so gently.
4. Now get ready, 'cause you'll need to work quickly here. Immediately sprinkle the chopped chocolate and graham crackers in. Then quickly add the final layer of rice krispie mixture on top, again pressing every so lightly. You want to make sure it's pushed together, but not crushed.
5. Annd you've made it! Just let your dessert cool for at least 30 minutes before cutting, then bon appétit!

Here's a twist: Try mixing some of the grahams in with the marshmallow instead of putting them in the middle chocolate layer, or fold some mini marshmallows into the mixture to give it more texture!

