

Christmas Crispy Treats

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Ingredients

- 2 pounds white chocolate bark, melted
- 1 16 ounce jar of peanut butter (I used extra crunchy)
- 2 cups salted peanuts
- 4 cups Rice Krispies
- 4 cups mini marshmallows

Directions:

Line a cookie sheet with parchment paper, allowing the paper to hang over the sides.

Using a sharp knife, chop the chocolates as finely as possible to help melt the chocolate quickly and evenly. Place the chopped chocolate pieces into a dry, glass or other heat proof bowl.



In a medium size pot, place approximately 1"- 2" of water and bring to a simmer. Place the bowl over the simmering water. Don't let the top bowl containing the chopped chocolate pieces touch the water. The steam and the heat from the pot will do all the work.

Stir with a spatula until the chocolate is softened. If the bowl is too hot, hold it with a potholder while stabilizing over the pot. When the chocolate is nearly melted, remove from heat.

Tip: Melt the chocolate in the microwave at 50 – 70 percent power, stirring with a rubber spatula every 30 seconds until smooth and creamy. Depending on how finely you chopped the chocolate, this process should take between 1 - 3 minutes total.

Stir in the entire jar of peanut butter until well mixed. Add peanuts and mix. Pour in the cereal folding gently the whole time until all combined. Then pour in the mini marshmallows and gently fold in.

Turn the mixture onto the prepared sheet and press flat to form an even layer. Set aside to cool. When completely cooled, cut into small pieces and serve. Enjoy!