



# EASY EASTER COOKIES

## PROCEDURE

01

In a large saucepan, melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Add cereal. Stir until well coated.

02

Pour the mix into a 9 x 13 x 2 pan that has been coated with cooking spray. Put a sheet of parchment paper over the mixture (to keep from sticking) and roll it out until it is about ½cm thick.

03

Use an egg-shaped cookie cutter to make egg shapes (periodically dip the cookie cutter in water to keep the marshmallows from sticking to it). Lay the egg shapes on a cooling rack until they're firm enough to handle..

04

Heat the candy melts in the microwave in a small bowl. Dip one end of the eggs into it. Return to the cooling rack momentarily, with a cookie sheet underneath to catch any drips. Dip the treat ends into sprinkles and return to the cooling rack until they're firm.

## INGREDIENTS

- 3 tablespoons of butter or margarine
- about 40 regular marshmallows
- 4 cups of miniature marshmallows
- 6 cups of Rice Bubbles
- ½ cup of choc drops
- Sprinkles

## PREP TIME

- Prep | 10 m
- Cook | 10 m
- Ready in | 20m