



## **Marbleized Puffy Rice 'n Peanut Butter Squares**

3 Tablespoons unsalted butter  
4 cups miniature marshmallows  
1/3 cup chunky natural peanut butter  
1/4 teaspoon salt  
3 cups crispy rice cereal  
3 cups crispy chocolate flavored rice cereal  
12 ounces semisweet chocolate chips, melted  
1/3 cup course chopped salted peanuts  
2 teaspoons multi-colored seasonal decorations

Line 9-inch square pan or dish with aluminum foil. Lightly grease pan.

In a large pot, combine butter, marshmallows, peanut butter, and salt; cook over medium heat stirring until melted about 4 minutes.

Add the plain and chocolate rice cereal; stir to combine. Spoon half of cereal mixture evenly over the bottom into prepared pan. Spread half of melted chocolate over the top; spoon remaining cereal mixture over chocolate layer evenly; spread remaining melted chocolate over the top. Sprinkle with chopped peanuts and seasonal decorations as desired. Place in refrigerator to harden the chocolate.

Using the foil, remove from dish; discard foil. Cut cereal mixture into squares. Yield: about 16 squares

**Recipe Inspired by:** Everyday Food, July/August 2010;

For More Information See: <https://www.marthastewart.com/318228/puffed-rice-bars-with-peanut-butter-and>

**About the Recipe:** Crispy rice cereal dessert squares are popular with both young and old. Sweet butter enhanced melted marshmallows bind the crunchy plain and chocolate rice cereal that's flavored with peanut butter. What better combo could one have! Chocolate crunch and peanut butter makes a great sweet snack.