



Chocolate Covered Picnic Crispies

A new twist on an old marshmallow favorite

3 cups rice crisps cereal
1/3 cup sliced almonds
1/4 cup dried wild blueberries or currants
2 Tablespoon mini semi-sweet chocolate chips
1/4 cup butter
1 cup vanilla flavored or soft almond butter
10 to 12 ounces soft marshmallows
3/4 cup dark chocolate chips
1/2 cup sliced almonds or as desired

- Line a 9-1/2-inch pie plate or round cake pan with foil.
- In a large bowl, place cereal, almonds, dried blueberries, and semi-sweet chocolate chips; mix to combine; set aside.
- In a saucepan, combine butter, almond butter, and marshmallows. Cook over medium heat until mixture just begins to become smooth, stirring frequently.
- Pour over cereal mixture; mix until thoroughly coated.
- Press into foil lined pan.

- Place dark chocolate in microwave safe bowl; heat in microwave high power about 30 to 1 minute or until melted. Cooking time will vary depending on your microwave speed. Stir once during cooking time; remove from heat; stir until smooth.
- Pour over cereal mixture; spread evenly over the top; sprinkle with sliced almonds as desired.
- Place in refrigerator to chill until firm about 1 hour. If it becomes too cold, let it warm to room temperature for about ½ to 1 hour for easier cutting.
- For Serving; remove from pan; discard the foil. Cut dessert into wedges. Serve in pie pan or serving dish. Yield: 10 to 20 wedges

Note: Almond butter has different consistencies, some are thicker than others. If you use thick almond butter, it will be harder to cut. If cold, let it warm at room temperature for ½ to 1 hour before cutting.

About the Recipe: Picnic parties or backyard casual parties are a fun way to get together, and this recipe is easy to prepare and carry along. The dessert is a twist on crispy cereal treats. It combines the sweet flavor of almonds with rich dark chocolate for a candy-like sweet treat.