

Crispy Rice Trail Mix Bars

Ingredients:

- 1 – 10 oz. package of marshmallows
- ¼ cup butter or margarine
- ½ cup peanut butter
- 5 cups toasted rice cereal (like Rice Krispies)
- ½ cup dried fruit (raisins, dried cherries, dried cranberries, etc.)
- 1 cup nuts (peanuts, cashews, walnuts, pecans, etc.)
- ¼ cup flaked coconut
- 1 cup candy coated chocolate candies (like M&Ms)

Directions:

1. Lightly grease a 9 by 13 inch baking pan.
2. Combine cereal, dried fruit, nuts, coconut and chocolate candies in a large mixing bowl. Set aside.
3. Combine the marshmallows and the butter in a medium sized microwave-safe bowl. Microwave for 3 to 4 minutes, stopping to stir about halfway. Heat until the marshmallows are completely smooth when stirred.
4. Stir in the peanut butter until the mixture is smooth.
5. Pour the marshmallow mixture over the cereal mixture and gently (yet quickly) fold.
6. Press the mixture into the prepared pan. Cover and let sit at room temperature until completely cooled and set.
7. Use a knife to cut into 24 bars.

Recipe with slight adjustments from my childhood (M&M Rice Krispies Treats, Becky Pepper) and *My Kitchen Addiction* Krispy Peanut Butter Trail Mix Bars

<https://www.mykitchenaddiction.com/2011/07/krispy-peanut-butter-trail-mix-bars/>

Featured on “Kids in the Kitchen” April 30, 2020

For more information, please contact:

Emily Marrison, Family and Consumer Sciences Educator

Coshocton County OSU Extension

740-622-2265 or marrison.12@osu.edu



THE OHIO STATE UNIVERSITY

COLLEGE OF FOOD, AGRICULTURAL,
AND ENVIRONMENTAL SCIENCES

CFAES provides research and related educational programs to clientele on a nondiscriminatory basis.
For more information, visit cfaesdiversity.osu.edu