

Jill's Joyful Kitchen



Dandie Crispies

- 1 bag of Dandies Marshmallows (mini or regular size) 10 oz.
- 2 tablespoons organic brown rice syrup
- 1 teaspoon pure vanilla extract
- 2 tablespoons coconut oil
- 4 cups crispy brown rice cereal (not puffed)

In a medium sized pot, place marshmallow, coconut oil, and syrup. Heat on medium heat until almost completely melted, stirring constantly. Take of heat and stir in vanilla. Pour in cereal and stir until cereal is well coated.

Prepare a square 8 x 8 pan by place a piece of parchment paper in the bottom. Have the edges overhang over the edges of the pan. Spread the cereal evenly into the pan. Place another sheet of parchment paper on top. Press down evenly, spreading cereal into the corners. I like to use the underside of a mini loaf pan to press down and compact the cereal. Place crispies into refridgerator to chill for 20 minutes. Lift paper out of pan and cut into squares of any size and enjoy.

Options: sprinkle top with mini chocolate chips or spread more melted Dandies on top. You can also spread top with chocolate ganache frosting before chilling. Try stirring in two tablespoons peanutbutter (add at same time as vanilla) for extra yumminess.



