



# The Snipadoodle's Famous Puffed Rice Cereal Holiday Tree Treats

Jake's favorite!

Looking for a delicious and easy treat for the holidays? Try the Snipadoodle's famous holiday tree treats! This recipe is only 5-ingredients and requires no baking. Best of all it is cute and truly delicious.



## INGREDIENTS

6 cups puffed rice cereal

1 (10 oz) bag of mini-marshmallows

3 tablespoons of salted butter

confectioner sugar

green (blue/yellow combined) food coloring

Optional: Small candies for decorating your tree.

Yum!

## DIRECTIONS



1) Spray a large piece of wax paper with non-stick cooking spray, set aside.



2) melt 3 Tbsps of butter in a microwave-safe bowl.

Pour in 3 cups of mini-marshmallows and stir to coat the marshmallows with butter. Return the bowl to the microwave for one minute. If the marshmallows are not melted after one minute, add 15-30 second increments until the marshmallows are melted.

Stir gently with greased spatula.





3) Add several drops of green food coloring until you get the desired shade of green. Pour 6 cups of puffed rice cereal into the bowl. Stir the dry cereal into the marshmallow mixture with a greased spatula.

4) Transfer the mixture to the wax paper and flatten with a greased spatula. Use a rolling pin sprayed with non-stick cooking spray to roll the mixture into a flat rectangle.

5) Cut the rice treats into triangle shapes for trees or use cookie cutters to cut out other holiday shapes.

**PRO TIP:** Add small notches cut into the sides of the trees to look like a holiday tree. You can also leave them just as triangles – which looks cute too!

6) Allow the treats to cool completely before decorating. For our treats, we used a simple icing made from confectioner sugar, water and food coloring, and small candies for decorations on top of the tree. To make tree pops, an adult can use a knife or ice pick to make a small hole in the bottom of each treat, then insert a straw or stick.

Enjoy your Li'l Woodzeez Holiday Tree Treats!



XOXO  
Snippadoodles  
Ozzie, Lucy, JAKE  
Emmie

