

RICE KRISPIE SNOWMEN

Makes about 45 Snowmen

Ingredients:

¼ cup	Butter or margarine
250g	Mini marshmallows (1 package)
1 tsp	Vanilla Extract
6 cups	Rice Krispies cereal
2 cups	White chocolate for melting
45	Lollipop sticks
	Assorted candy for decorating



Directions:

- Melt the butter or margarine in a saucepan over low heat.
- Add marshmallows and stir constantly until melted. Then stir in the vanilla.
- Stir in the Rice Krispies cereal and remove from heat immediately.
- Pour the mixture into a greased glass pan or a cookie sheet lined with wax paper. Flatten with a spoon if desired, then set aside for about 20 minutes.
- Using a spoon, scoop out a bit of the Rice Krispies mixture and use your hands to roll it into a ball. You will need two different sizes of “snowballs” – the bottom snowball should be about the size of a ping pong ball, and the snowballs for the heads should be slightly smaller.
- Put the chocolate in a tall mug or container and microwave on medium for about 1 minute. Remove from the microwave and stir, then microwave again for 30 seconds. Alternate between microwaving and stirring until the chocolate has melted.
- Insert a lollipop stick all the way through one of the bigger snowballs. Take one of the balls that will be used as a head, dip one end in chocolate, and place it on top of the first snowball. The lollipop stick should go partway into (but not all the way through) this top snowball. Set aside to harden for 5-10 minutes.
- Working with one snowman at a time, dip the snowman into the chocolate and use a spoon to swirl the chocolate around to ensure all of the Rice Krispies are covered. While the chocolate is still wet, use the candy to decorate the snowman (*examples*: candy belts for scarves, gummy candies for hats or earmuffs, colored chocolate bits for the face, silver balls for buttons).
- Set the snowmen aside to fully dry before storing.

Baking Tip: The snowmen can also be made without lollipop sticks. Simply flatten the base of the bottom snowball so the snowmen are able to stand on their own.