

Berry & Apricot Easter Cereal Treats



recipe

Ingredients *(See featured products on specified page numbers)*

1/4 cup butter
1 (10.5 oz.) package miniature marshmallows
1 tsp. vanilla extract
1 (12 oz.) box Special K Red Berry cereal

1/2 cup dried blueberries
1/2 cup dried cranberries
1 pack (6 oz.) dried apricots
Optional: Easter-themed cookie cutters

Directions *(Serves 10-12)*

Grease a 9 x 13 inch pan with cooking spray. Chop the apricots into small pieces and set aside. In a large microwave safe bowl, combine butter, vanilla extract, and marshmallows. Microwave on high for 1 to 2 minutes, stopping to stir the mixture every 30 seconds until smooth. Remove the mixture from the microwave, and add the cereal, blueberries, cranberries and apricots. Stir well. Pour the mixture into the cooking pan, cover with plastic wrap, and press contents evenly into pan with your fingers or a spoon (to create the hard bar texture). Let the treats cool for about 1 hour until the mixture is firm to touch. Cut into squares, or for a festive look, use decorated Easter themed cookie cutters to make bunny or egg shape treats.

Total time: 115 minutes

For a copy of this recipe and more information on Chef Ryan, please visit www.ktasuperstores.com

