

# Pineberry *AND* Strawberry Rice Crispy Skewers

TEN SERVINGS

YIELD

40 MINUTES

PREP TIME







## Directions

- MELT THE BUTTER OVER MEDIUM HEAT IN A MEDIUM-SIZED POT.
- ADD THE MARSHMALLOWS AND MELT THEM INTO THE BUTTER, STIRRING FREQUENTLY.
- ADD THE CEREAL AND STIR THOROUGHLY. USING BUTTERED HANDS OR A BUTTERED SPATULA, SPREAD THE MIXTURE IN A BUTTERED 9×13 PAN.
- ALLOW TO COOL FOR 10-20 MINUTES BEFORE CUTTING INTO HEART SHAPES USING COOKIE CUTTERS.
- WASH YOUR STRAWBERRIES AND PINEBERRIES WITH COOL WATER AND PAT DRY BEFORE CUTTING INTO HEART SHAPES.
- MELT WHITE CHOCOLATE MELTING WAFERS IN A MICROWAVE IN 30 SECOND BURSTS, STIRRING IN BETWEEN. ONCE MELTED, DIVIDE MELTED CHOCOLATE INTO TWO BOWLS, AND ADD PINK FOOD COLORING INTO ONE. STIR UNTIL WELL INCORPORATED.
- DIP OR DRIZZLE THE DESIRED COLOR CHOCOLATE OVER YOUR STRAWBERRIES, PINEBERRIES AND RICE CRISPY HEARTS. ADD SPRINKLES!
- ASSEMBLE YOUR SKEWERS BY ALTERNATING STRAWBERRIES, PINEBERRIES, AND RICE CRISPY HEARTS ON YOUR WOODEN SKEWERS.

## Ingredients

- PINEBERRIES
- STRAWBERRIES
- 6 TABLESPOONS SALTED BUTTER
- 1 10 OZ BAG OF MARSHMALLOWS
- 6 CUPS CRISPY RICE CEREAL
- 1 CUP WHITE CHOCOLATE MELTING WAFERS
- PINK FOOD COLORING
- ASSORTED FESTIVE VALENTINE'S DAY SPRINKLES
- HEART SHAPED COOKIE CUTTERS
- WOODEN SKEWERS