

## **Marshmallow Crunches**

4 tbsp. Butter or margarine  
One bag marshmallows  
5 ½ cups crisped rice  
1 teaspoon Vanilla extract  
Cooking spray.

1. Spray a 13x 9x 2in pan with a light coating of oil.
2. Melt butter in a large wok over medium heat. Use the heat sensitive rubber spatula to stir with. This will not scratch the wok.
3. Add in marshmallows all at once and melt.
4. Stir constantly until marshmallows are all melted and well blended.
5. Do not let the mixture get too hot, it will easily burn.
6. Remove from heat and stir in vanilla extract then the crisped rice into wok with marshmallows.
7. Press rice mixture into a sprayed 9x 13x 2in pan with fingers. (Moisten your fingers with water to keep them from sticking, and getting too hot)
8. Let cool completely, while they are cooling clean up.
9. I will cut them for you, so that they are all equal.
10. Finish cleaning up.