

Cap'n Crunch® Treats

Ingredients

- 3 ½ oz butter, unsalted
- 17 ½ oz miniature marshmallows
- 24 oz wt Cap'n Crunch's Crunch Berries®
- 1 tsp kosher salt

How to make it

1. Line a half sheet pan with parchment paper/pan liner, spray with pan spray, and set aside.
2. In a large pot, place butter with salt and melt gently over low heat. When butter is melted, add marshmallows and combine until totally melted and smooth like fluff. No lumps of marshmallow should remain.
3. Add cereal and stir gently with a rubber spatula over a very low flame until thoroughly coated with marshmallow mixture.
4. Place contents of pot into greased sheet pan lined with parchment and press down on mixture with gloved greased hands to completely fill tray and make top surface level and even. Cover with film when cold. Allow to set up before cutting.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 min	5 min	10 min	12

Made with



Cap'n Crunch's Crunch Berries®