

Crispy Holiday Tree

Courtesy of Carole's Creations

Prep Time: 5 minutes

Cooking Time: 15 minutes

Cool: 2 hours or overnight

Assembly time: 30 minutes

Serves: 8 plus

CChints: This is a fun treat but it takes some time to assemble. And it takes a strong hand to push the cookie cutters into the mixture. After you have cut out the shapes you need for the tree, you can chop up the extra pieces and serve them in a bowl.



4 tablespoons (1/2 stick) unsalted butter
10 ounce bag of marshmallows
1/2 teaspoon of green food coloring
1/2 teaspoon ground cinnamon
11 ounce box of cereal (we like – Kellogg's® Rice Krispies) (6 cups)
Cooking spray
16 ounce container of prepared vanilla icing/frosting
1 small bag or box of red hot candies, about 50 pieces

You will need 3 sizes of star shaped cookie cutters to make the tree shape and a 11x16 baking sheet with 1/2 to 1 inch turned up edges. You will need a 12" long bamboo skewer to help hold the tree upright. Note: Make sure your cookie cutters are taller than 1 inch so they will be easy to push all the way down into the mixture and lift out easily.

Locate a very large sauté pan or a 9 quart soup pot....something large enough to hold the marshmallows and cereal. Melt the butter in pan over low heat. Add the marshmallows, stirring constantly until they all melt into a creamy consistency. Sprinkle with the cinnamon and food coloring and keep stirring until the mixture is all the same color. Stir in the cereal and blend until all the cereal is evenly coated. This can take several minutes.

Spray the baking sheet cooking spray and remove the pan from the heat. Pour the mixture into the pan and press it down evenly in the pan. You might need to spray your spoon or spatula with a little cooking spray to keep it from sticking as you spread it out. Use both hands to press down firmly and refrigerate for about 30 minutes to allow it to stiffen.

Remove the pan from the refrigerator and locate a serving plate for tree assembly. Start with the largest cookie cutter size and gently press it into the mixture and lift out the first piece. This is your tree base. Spread a layer of frosting on top and allow it to slightly drip off the sides to look like snow. Cut another star that same size and carefully lay on top of the first piece. Apply the icing and cut 2 more stars of the next smaller size cutter. Keep stacking them up. Finish with 2 layers of the smallest star size and put frosting on top. Carefully push the bamboo skewer down through the center of the tree to help hold it straight.

Use your red candies to decorate the tree so they look like holiday lights. Place a red candy on each tree point and the icing should help hold it in place. Stack 2-4 candies on the top of the tree to hide the skewer and provide a little decoration.

If not serving within 30 minutes, wrap in plastic wrap and refrigerate. Cut the extra pieces into bite size pieces and serve in a bowl.