

RICE KRISPY ROLL

[pb&j or nutella]



1 roll



1 hour

(12 pieces)

INGREDIENTS

- 3/4 Cup Corn syrup
- 3/4 Cup Sugar
- 1/8 tsp cream of tartar
- 2 TBSP Butter
- 3/4 Cup Peanut butter
- 1/4 tsp Vanilla extract
- 4 1/2 Cups Rice Krispy cereal

Filling:

1 1/2 Cup Hazelnut Spread or
Raspberry/Strawberry jam

PREPARATION

- In a large heat safe bowl, add 4 1/2 cups of Rice Krispy cereal, set aside.
- Line a small baking sheet with parchment paper, set aside.
- In a medium saucepan; add corn syrup, sugar, peanut butter cream of tartar and vanilla extract. Mix and bring to boil.
- Take off heat; mix butter until smooth.
- Pour mixture into the bowl of Rice Krispy cereal, mix quickly, and ensure all Rice Krispy is covered.
- Pour mixture onto prepared baking sheet lined with parchment paper.
- Press flat into baking sheet. Let cool slightly.
- Spread on your choice of filling, then start rolling up from one end while tucking in, use Parchment Paper to keep the rolling.
- Once rolled; cover it with the parchment paper and refrigerate for 40 minutes. Cut in to slices and enjoy.
- Refrigerate or freezer leftovers in an airtight container.