

Pumpkin Spice Caramel Rice Krispies

Servings:	64.00
Meal Type:	Lunch
Category:	Other
HACCP Process:	Same Day Service

Pumpkin Spice Caramel Rice Krispie squares

Nutrition Information

Calories	25.12	Protein	0.37g
Fat	1.02g	SaturatedFat	0.57g
Trans Fat	0.00g	Cholesterol	0.19mg
Carbohydrates	4.60g	Fiber	0.00g
Sugar	2.12g	Sodium	26.47mg
Iron	0.68mg	Vitamin C	1.13mg
Vitamin A	132.83IU	Calcium	0.06mg

Ingredients

6 Cup CEREAL CRISPY RICE 4-35Z HOSP
5 Tablespoon BUTTER BLND EURO ZT 36-1 SUNGLW

READY_TO_EAT

Ready to use.

20 Fluid Ounce MARSHMALLOW MINI 12-1# GFS
1 Teaspoon EXTRACT VANILLA PURE 1-PT GFS

11 Caramels

READY_TO_EAT

Take wrapper off and ready to eat

1 1/2 Teaspoon SPICE PUMPKIN PIE 16Z TRDE
1 Tablespoon 1% Lowfat White Milk

Preparation Instructions

1. In a large pot, heat butter and pumpkin spice seasoning over low heat.
2. Once the butter is melted, add your vanilla extract and 1 1/2 bags of marshmallows and continue to melt the marshmallows over low heat while stirring occasionally.
3. While the marshmallows are melting, add your caramels to a bowl and microwave in 30 second intervals, stirring in between, until the caramels are melted. Whisk in 1 tablespoon of milk. Set aside.
4. Once your marshmallows in the pot have melted, add in the remaining half of the bag of marshmallows and stir just to combine. (do not melt completely).
5. Add in the rice cereal and stir to combine with the marshmallows.
6. Grease an 8 X 8 pan with butter stick.
7. Add half of the rice krispie mixture to your greased pan and flatten softly.
8. Pour the melted caramels over the rice krispies and spread out evenly.
9. Add in your second half of rice krispies on top of the melted caramels and flatten softly.
10. Let cool to room temperature then slice and enjoy!
11. Cut into 1 x 1 inch squares and transfer onto serving platter.