

Candy Corn Crispy Treats



Ingredients:



Yellow Ring:

- 2 1/4 cups crispy rice cereal
- 2 1/2 cups miniature marshmallows
- 1 1/2 tablespoons [Hiland Dairy Butter](#)
- Yellow food coloring

Orange Ring:

- 1 1/2 cups crispy rice cereal
- 1 3/4 cups miniature marshmallows
- 1 tablespoon [Hiland Dairy Butter](#)
- Orange food coloring

White Center:

- 3/4 cups crispy rice cereal
- 3/4 cups miniature marshmallows
- 1 tablespoon [Hiland Dairy Butter](#)

Directions:

Lightly coat an 8×8-inch circular cake pan with cooking spray.

Yellow Ring:

Combine marshmallows and butter in a microwave-safe bowl.



Microwave for approximately 1 minute.



Stir in 5-7 drops of yellow food coloring until the mixture is smooth and fully combined.



Pour in the crispy rice cereal and stir until all the cereal grains are covered with the marshmallow mixture.



Spray your fingers with the cooking spray and create a ring about 1 1/2-inches wide around the outside of the cake pan.



Orange Ring:

Repeat the same process for the orange layer, but shorten the microwave time to about 45 seconds. Create an orange inner circle next to the yellow circle, leaving about 2 inches for the white center.



White Ring:

Repeat the same process as the first two rings, but microwave the marshmallow mixture for only 30 seconds. Fill the center with the white cereal mixture and press down all the layers across the surface of the pan so they stick well together.



Flip the pan onto a cutting board and cut the crispy rice candy corn into triangular sections.



Insert sticks in the yellow side of the treat to create a rice crispy candy corn on a stick.

