



RECIPE NAME: Rice Krispie Roll Ups

FROM THE KITCHEN OF: Michelle Klein '87

INGREDIENTS:

3 Tbls. butter
16 oz. bag of
marshmallows (reserve
15 for inside spread)
½ C. peanut butter
5 C. rice krispies

INSIDE SPREAD

15 marshmallows
(saved from original
bag)
1 C. chocolate chips
1 C. butterscotch chips
2 Tbls. butter

INSTRUCTIONS:

Melt butter and marshmallows. (Microwave about 2 minutes or until thoroughly melted) Stir. Add peanut butter. Mix in, and then add rice krispies. Press into a lg. jellyroll pan lined with saran wrap, sprayed with Pam. I butter a rolling pin to help flatten it evenly into the pan.

Next, melt the inside spread ingredients (microwave about 1 – 2 minutes – check after 1 minute - stir). Spread over entire area of flattened rice krispies. Roll into a log. (I roll it down the length of the pan so you have a nice swirl in the middle). Wrap the saran wrap around the roll and refrigerate over night or for a few hours so it's firm for slicing. Slice and serve. One log will make about 20-25 slices. I started putting wax paper between the layers in a container after slicing, as they tend to stick together and they are hard to pull apart.

Additional Notes: I usually use a little less than a cup of butterscotch chips – I divide the 11 oz. bag in half and save it for another roll.

