



HOT CHOCOLATE TREATS

INGREDIENTS

6 cups chocolate rice cereal
10 oz chocolate and vanilla swirl marshmallows
3 tablespoons butter

1/2 disc of Mexican hot chocolate
10 oz 60% cocoa bittersweet chocolate chips
1 1/2 teaspoon cinnamon
1 tablespoon Tabasco Chipotle Sauce
3/4 cup heavy whipping cream

INSTRUCTIONS



Coat a 13 x 9 x 2-inch pan with cooking spray and set aside.

In a large microwave proof bowl combine marshmallows and butter. Heat in microwave for 2 minutes on high. Stir marshmallows and microwave another 30 seconds and stir. Continue to stir until smooth. If necessary heat an additional 30 seconds.

Add cereal to melted marshmallow. Mix cereal and marshmallow until well coated. Using a buttered spatula press the cereal mix evenly into the prepared pan. Set aside.

In a microwave safe bowl combine chocolates, cinnamon, Tabasco Chipotle Sauce and heavy whipping cream. Heat on high in 1 minute increments, stirring each time, until smooth. Pour chocolate ganache over rice treats. Swirl the pan around until the ganache evenly covers the treats. Sprinkle with marshmallow sprinkles and refrigerate for 1 hour to let the chocolate set. Cut into 2-inch squares and enjoy!