

Easy St. Patrick's Day Rice Krispie Treats

Ingredients:

- 8 count package of premade Rice Krispie Treats
- 12 oz package of Wilton Chocolate Candy Melts
- Wilton green icing
- Green & white St. Patrick's Day sprinkles
- 8 lollipop sticks

Directions:

1. Line a large baking sheet with wax or parchment paper.
2. Open the 8 Rice Krispie Treats and discard the wrappers.
3. Insert the lollipop sticks into the base of each Rice Krispie Treat. Place the treats on the baking sheet and set in the fridge for 20 minutes.
4. Pour the Wilton chocolate candy melts into a microwave safe dish. Heat in the microwave in 30 second increments, stirring occasionally until melted.
5. Remove the Rice Krispie Treats from the fridge and dip into the melted chocolate coating half the treat. Use a spoon if needed. Let the excess chocolate drip back into the bowl.
6. Place the dipped treat onto the prepared baking sheet and repeat with all the treats.
7. Allow the melted chocolate to set on the treats.
8. Squeeze the Wilton icing pouch to knead the icing and heat in the in the microwave for 10 seconds.
9. Gently squeeze the icing over the chocolate dipped Rice Krispie Treats in a back and forth motion.
10. Sprinkle the treats with St. Patrick's Day sprinkles.
11. Allow the icing to set and enjoy.

*Makes 8 Valentine Rice Krispie Treats