

Crummy Cereal Dessert Recipe

<https://moneysmartfamily.com/money-saving-tips/dessert-recipes-family-favorites/#crummy>



When my two sons were growing up, they always left that last inch in the cereal box because they both hated the “fluff” at the bottom. I could not just throw it out, so I put all cereal leftovers into a large container.

Since I cook in large batches, I turned this mix into dessert, using either the Rice Krispie Treat recipe or the Puffed Wheat recipe. Patting this all into a very large pan and letting it cool, I then cut it into squares. Then these were wrapped into wax paper singles and put into the freezer. My sons and two nephews all loved this ‘new’ dessert! And when the box of cereal was Fruit Loops, the squares were quite colorful! Here’s the recipe:

Ingredients:

- 3 tablespoons butter or margarine
- 1 package (10 oz., about 40) regular marshmallows
— OR —
- 4 cups miniature marshmallows
- 6 cups Kellogg’s® Rice Krispies® cereal (or cereal crumbs)

Directions:

1. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted.
2. Remove from heat.
3. Add KELLOGG’S RICE KRISPIES cereal. Stir until well coated.
4. Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 2-inch squares. Best if served the same day.

Microwave Directions:

In microwave-safe bowl heat butter and marshmallows on HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth. Follow steps 3 and 4 above. Microwave cooking times may vary.

Notes:

- For best results, use fresh marshmallows.
- 1 jar (7 oz.) marshmallow crème can be substituted for marshmallows.
- Diet, reduced calorie or tub margarine is not recommended.
- Store no more than two days at room temperature in airtight container.
- To freeze, place in layers separated by wax paper in airtight container. Freeze for up to 6 weeks. Let stand at room temperature for 15 minutes before serving.