



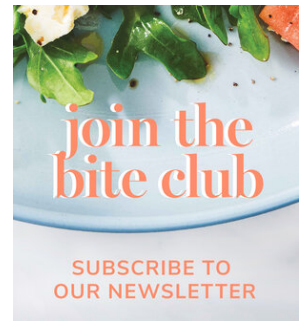
# cookies & cream rice krispie squares

How does the cookie crumble? Deliciously, as evidenced in these Oreo and marshmallow-filled Cookies 'n' Cream Rice Krispie Squares.

MAKES: 20-24 SQUARES



julie albert & lisa gnat



## ingredients

- ½ cup butter
- 1 (10 oz) package regular marshmallows
- 2 cups mini marshmallows
- 7 cups Rice Krispies Cereal
- 2½ cups coarsely chopped Oreo Cookies
- 3 (1.55 oz) Hershey's Cookies 'n' Cream Candy Bars, chopped

½ cup chopped Oreo Cookies, for topping

print



## directions

- 1.** Melt butter in large saucepan over low heat. Add regular marshmallows and stir until melted and well-blended. Cook 2 minutes longer, stirring constantly. Remove from heat.
- 2.** Add Rice Krispies. Stir until well coated. Fold in the mini marshmallows, chopped Oreos and chopped Cookies 'n' Cream Candy Bars.
- 3.** Using buttered spatula or waxed paper, press mixture evenly and firmly in buttered 13x9 inch pan. Top with chopped Oreos. Cut into 2 x 2 inch squares when cool.

*“Cookies are made of butter and love.”*

— NORWEGIAN PROVERB

