

Crispy Rice Cereal Recipes



Neighbors, Inc., South St. Paul, MN 55075



Yum Yum Balls



Crispy Rice Potatoes



Mediterranean Morning



Chocolate Crispy Rice Treats



Chocolate Chip Rice Cookies



Crispy Baked Pears

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Crispy Rice Fruit Kabobs

You will need:

6 cups crispy rice cereal 3 tbsp. butter or margarine 4 cups miniature marshmallows
64 pieces of fresh fruit such as strawberries, blackberries, grapes, etc. 16 (12 inch) wooden skewers

Instructions:

- In a large saucepan melt butter over low heat. Add marshmallows and stir until completely melted.
- Remove from heat. Add crispy rice cereal. Stir well until coated.
- Coat a 13x9x1-inch pan with cooking spray. Use wax paper or spatula to evenly press mixture into pan.
- Cool. Cut into 1-inch squares. Cut fruit into cubes or slices if necessary.
- Alternately thread cereal squares and fruit onto skewers. Best if served the same day.

Crispy Rice Potatoes

You will need:

2-1/2 cups crispy rice cereal, crushed 6 whole medium red potatoes 1/8 tsp. garlic powder
1/2 cup olive oil salt and pepper to taste

Instructions:

- Bring pot of water to a boil over medium-high heat. Add potatoes and cook until tender; 20 minutes.
- Preheat oven to 350 degrees F. Drain, cool, and season potatoes with salt and pepper.
- Cut potatoes into pieces. Stir garlic powder into olive oil.
- Spread crushed cereal on a large plate. Coat potatoes with the olive oil.
- Press potatoes into cereal so they are coated. Place potatoes on a cookie sheet lined with parchment.
- Pour any leftover olive oil over the potatoes. Bake 25 minutes until lightly browned. Serve warm.

Crispy Baked Pears

You will need:

1-1/2 cups crispy rice cereal 3 large fresh pears 3 tbsp. lemon juice
1/3 cup honey 1 tbsp. butter or margarine 1/8 tsp. nutmeg cooking spray

Instructions:

- Preheat oven to 400 degrees F. Place crispy rice cereal in a shallow dish or pan.
- Cut pears in half lengthwise. Remove cores and seeds. Dip pear halves in lemon juice & honey mixture.
- Sprinkle cereal on top of pears. Place cut side up in a shallow baking dish coated with cooking spray.
- Dot with butter and sprinkle with nutmeg. Bake for 40 minutes or until tender.
- If using canned pears, bake for 18 minutes or until crust is golden brown.
- Substitute apples for the pears. Follow above instructions. Bake for 20 - 25 minutes or until tender.
- Serve warm with soft custard or ice cream.

Mediterranean Morning

You will need:

1-1/4 cups crispy rice cereal 1/3 cup milk 2 tbsp. walnuts or nuts of choice
1 tbsp. dried cranberries, raisins, or figs 1 tbsp. honey

Instructions:

- In a bowl, combine crispy rice cereal and milk. Top cereal with nuts and berries. Drizzle with honey.

Yum Yum Balls

You will need:

5 - 6 cups crispy rice cereal 1 cup peanut butter 1 cup honey
1 tsp. ground cinnamon 1 tsp. vanilla 1 cup raisins, optional
1 cup chopped dried apricots, optional 1 salted dried sunflower seeds, optional

Instructions:

- In a large bowl, mix together the peanut butter, honey, vanilla, and ground cinnamon.
- Stir in the cereal and mix until evenly incorporated. Add raisins, apricots, and seeds if desired.
- Refrigerate mixture for 2 hours until firm. Form mixture into small balls. Mixture will be sticky.
- Refrigerate or freeze until ready to serve.

Chocolate Chip Rice Cookies

You will need:

2 cups crispy rice cereal 1-1/2 cups all-purpose flour 1/2 tsp. baking soda
1/2 cup butter or margarine, softened 1/4 tsp. salt 1 cup sugar
1 (6 oz.) package semi-sweet chocolate chips 1 egg 1 tsp. vanilla

Instructions:

- Preheat oven to 350 degrees F. Stir together flour, baking soda, and salt. Set aside.
- Beat together butter and sugar until light and fluffy. Add egg and vanilla. Beat well.
- Add flour mixture, mixing until combined. Stir in cereal and chocolate chips.
- Drop by level tablespoon onto baking sheet coated with cooking spray or parchment.
- Bake for about 12 minutes or until lightly browned. Remove immediately from baking sheet.
- Cool on wire racks. Store in an airtight container.

Chocolate Crispy Rice Treats

You will need:

5-1/2 cups crispy rice cereal 1/4 cup butter 5 cups mini marshmallows
1/2 cup salted peanuts, chopped 16 oz. (1-1/2 bags) caramels, unwrapped 3 tbsp. heavy cream
2 cups chocolate chips

Instructions:

- Melt butter over medium high heat in a large saucepan. Add marshmallows. Stir until melted.
- Pour in crispy rice cereal and stir together until cereal is completely coated.
- Pour mixture into a 9x13-inch pan and press down evenly. Don't press down too hard!
- Sprinkle peanuts evenly over the top of the crispy rice mixture.
- In a saucepan combine caramels and heavy cream, stir until caramel is melted and smooth.
- Pour caramel over top of crispy rice and peanut mixture.
- Melt chocolate chips in microwave in 30 second increments for no more than 90 seconds. Stir.
- Pour melted chocolate over the caramel layer and spread evenly. Let chocolate set completely and cut.