

# FROM THE TRIPLE C CAMP KITCHEN

## S'MORES Rice Cereal Treats



### Ingredients

- 1 ten ounce package large marshmallows
- 4 tbsp unsalted butter
- 1 tsp vanilla extract
- 1/8 tsp salt
- 5 cups crisped rice cereal
- 1/2 cup chocolate chips
- 3 graham crackers, broken into small pieces

*Recipe adapted from americastestkitchen.com*

1. Ask your adult if it's a good time to make a delicious treat!
2. Wash your hands.
3. Grease the bottom and sides of an 8-inch square baking pan and a rubber spatula.
4. In a large microwavable bowl, combine the marshmallows, butter, vanilla, and salt. Heat in the microwave until the marshmallows are puffed, about 2 minutes. Use greased rubber spatula to stir until smooth.
5. Add the cereal, chocolate chips, and cracker pieces to the marshmallow mixture. Stir until well combined. Scrape cereal mixture into the greased baking pan.
6. Lightly wet your clean hands and press the mixture into a flat, even layer. Let sit for one hour.
7. Clean the kitchen, wash dishes, and wipe the counters.
8. Run a butter knife around the edge of cereal treats and transfer treats to a cutting board. Cut into squares. Enjoy!

Visit [tripleccamp.com/magazine](http://tripleccamp.com/magazine) for a step-by-step video

## COUNSELOR SPOTLIGHT: CAROLINE SHEPPARD



**Favorite Camp Song:** Beetles & The Bedbugs

**Favorite Camp Lunch:** Pizza Sticks

**Favorite Camp Activities:** POOL & Games

**Favorite Camp Moment:** Dressing up as a dinosaur & having the amazing Pioneer Girls do their best roar before moving around camp.

**Purple or Gold?** PURPLE FOR LIFE

## What am I?



**Hickory Horned caterpillar**