

# Leprechaun Lucky Charms & Chex Bars

## INGREDIENTS

- 6 tbsp salted butter
- 1 (16 oz) bag mini marshmallows
- (reserve ½-1 cup to fold in at the end for extra gooey texture)
- ½ tsp vanilla extract
- ¼ tsp salt
- 3 cups Lucky Charms cereal
- 3 cups Rice Chex cereal
- 1 cup Lucky Charms marshmallows (the colorful ones)

### White Chocolate Drizzle

- ½ cup white chocolate, melted

### Optional topping:

- extra Lucky Charms marshmallows
- green sprinkles

## DIRECTIONS

1. Line a 9×13 baking dish with parchment paper and lightly butter it.
2. In a large pot over medium-low heat, melt the butter. Add the mini marshmallows (saving ½-1 cup for later) and stir until melted and smooth.
3. Remove from heat and stir in the vanilla extract and salt.
4. Add the Lucky Charms cereal and Rice Chex cereal and gently stir until the cereal is evenly coated.
5. Fold in the Lucky Charms marshmallows and the reserved mini marshmallows to create extra gooey pockets throughout the bars.
6. Transfer the mixture to the prepared pan and lightly press it into the pan using a buttered spatula or parchment paper. Avoid packing it down too firmly so the bars stay soft.
7. Melt the white chocolate in the microwave in 20-second intervals, stirring between each, until smooth. Drizzle over the bars and sprinkle with extra Lucky Charms marshmallows or green sprinkles if desired.
8. Let the bars sit at room temperature for 20-30 minutes, then slice into squares and serve.