

St. Patrick's Day Cornflake Toffee Bars

INGREDIENTS

Cornflake Toffee Base

- 6 cups cornflakes
- 1 cup butter
- 1 cup brown sugar
- ¼ tsp salt (optional but recommended)

Chocolate Layer

- 1½ cups milk chocolate chips

Toppings

- Marshmallow charms from Lucky Charms cereal (some crushed, some whole)
- Mini rainbow Airheads pieces
- Gold sprinkles

Optional (for extra visual pop):

- Light drizzle of melted white chocolate

DIRECTIONS

1. Line a 9×13 pan with parchment paper.
2. In a saucepan over medium heat melt butter, brown sugar, and salt. Bring to a gentle boil and cook for 2 minutes, stirring constantly.
3. Place cornflakes in a large bowl. Pour the hot toffee over the cereal and toss to coat.
4. Transfer to the pan and press firmly into an even layer. Let sit 2-3 minutes.
5. Sprinkle milk chocolate chips over the bars. Place in a 250°F oven for 3-4 minutes until softened, then spread into a smooth layer.
6. Top with Lucky Charms marshmallows, rainbow Airheads pieces, and gold sprinkles. Press lightly so they stick. (Optional: drizzle melted white chocolate over the top.)
7. Refrigerate 20-25 minutes until set, then slice into bars.