

# LUCKY CHARMS MARSHMALLOW TREATS

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Marshmallow treats themed for St. Patrick's Day. They're full of marshmallow goodness AND St. Paddy's Lucky Charms. Perfect for kids and adults, and easy enough for anyone to help out.



Life & Sprinkles  
BY TARYN CAMP

## INGREDIENTS

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- 1 stick butter
- 1 bag mini marshmallows
- ½ cup marshmallow fluff
- 1 tsp vanilla
- ¼ tsp sea salt
- 6 cups Lucky Charms (St Patrick's Day version)
- 2 bags Ghirardelli white chocolate melts or 15-20 oz equivalent of white chocolate chips (OPTIONAL)
- Green food coloring
- Leprechaun Loot Sprinkles

## DIRECTIONS

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1. In a large pot, melt butter and marshmallows over low/medium heat. Once melted, stir in the fluff until completely mixed in.
2. Remove from heat and stir in the vanilla extract and sea salt. Then stir in the Lucky Charms. Spread the mixture into a 9 x 13 pan sprayed with cooking spray.
3. Flatten the treats, but don't press too hard or else they'll become very dense. (If you aren't topping them with chocolate, you can add the sprinkles now.) Cool completely.
4. Melt chocolate according to the package directions and add green food coloring. Spread over the treats. OPTION- if you want less chocolate or no chocolate either skip this step or use only one bag. The chocolate makes them much sweeter. Alternatively, drizzle the chocolate and add then move to the next step.
5. Top with sprinkles and let them set completely. Cut into squares or rectangles.