



Hidden Surprise Easter Egg Treats

PREP TIME: 20 minutes
TOTAL TIME TO SERVE: 40 minutes
SERVINGS: 12

WHAT YOU NEED

- 12 plastic snap-apart 3x2-in easter eggs
- 3 tablespoons butter or margarine
- package (10 oz., about 40) regular marshmallows
- OR -
- 4 cups miniature marshmallows
- 6 cups Kellogg's® Rice Krispies® cereal
- 1/2 cup M&M's® Brand Chocolate Candies
- Canned frosting or decorating gel (optional)

MAKE IT

1. Clean, then coat inside of plastic eggs with cooking spray. Set aside.
2. In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
3. Add Kellogg's Rice Krispies cereal. Stir until well coated.
4. Using greased hands, firmly press 1/4 cup of the cereal mixture into each plastic egg half. Use fingers to make hollow center in each half. Remove from molds. Place on wax paper. Cool slightly.
5. Place about 6 M&M's® Brand Chocolate Candies in one half of each egg. Gently press two halves of each egg together until they stick. Cool completely.
6. Decorate with frosting and additional M&M's® Brand Chocolate Candies (if desired). Best if served the same day.

MICROWAVE DIRECTIONS: Follow step 1 above. In microwave-safe bowl heat butter and marshmallows on high for 3 minutes, stirring after 2 minutes. Stir until smooth. Follow steps 3 through 6 above. Microwave cooking times may vary.



Nutritional Information Per Serving (1 egg, 44g):
180 calories, 4.5g total fat, 3g saturated fat, 0g trans fat, 10mg cholesterol, 135mg sodium, 33g total carbohydrate, 0g dietary fiber, 18g sugars, 2g protein, 10% vitamin A, 10% vitamin C, 0% calcium, 20% iron.