

No-Bake Holiday Treats

READY IN

SERVINGS

WO

80 min.

Column Free Dairy Free

DESSERT

Ingredients

0.3 cup butter

5 oz candy coating disks

6 cups honey

16 servings sprinkles

Equipment

bowl

frying pan

sauce pan

	cookie cutter
	microwave
	spatula
Directions	
	Butter bottom and sides of 13x9-inch pan. In very large bowl, place cereal. In 3-quart saucepan, heat butter and marshmallows over low heat, stirring constantly, until melted and smooth.
	Pour over cereal; stir until cereal is well coated.
	Using buttered back of spoon, press mixture evenly in pan.
	Let stand at room temperature about 1 hour or until firm.
	Loosen edges of cereal mixture with metal spatula; remove from pan.
	Cut into desired shapes with cookie cutters about 1 inch deep. In small bowl, microwave candy coating on High 1 to 2 minutes, stirring every 30 seconds, until melted and smooth. Dip tops of treats in coating, or drizzle coating over top of each.
	Sprinkle with edible glitter.
Nutrition Facts	
	PROTEIN 0.31% FAT 11.31% CARBS 88.38%

Properties

Glycemic Index:3.27, Glycemic Load:54.62, Inflammation Score:-1, Nutrition Score:1.3426087076735%

Nutrients (% of daily need)

Calories: 513.35kcal (25.67%), Fat: 6.86g (10.55%), Saturated Fat: 3.8g (23.76%), Carbohydrates: 120.52g (40.17%), Net Carbohydrates: 120.27g (43.73%), Sugar: 119.8g (133.11%), Cholesterol: Omg (0%), Sodium: 52.25mg (2.27%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 0.42g (0.85%), Manganese: 0.1mg (5.09%), Vitamin A: 169.16IU (3.38%), Iron: 0.53mg (2.97%), Vitamin B2: 0.05mg (2.94%), Copper: 0.05mg (2.29%), Potassium: 68.09mg (1.95%), Zinc: 0.28mg (1.86%), Vitamin B6: 0.03mg (1.55%), Selenium: 1.02µg (1.45%), Fiber: 0.25g (1.02%)