

# RICE CRISPY TREAT TURKEY

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## INGREDIENTS

Prep Time: 45 Minutes  
Servings: 12

1/2 cup Unsalted Butter  
2, 10 oz bags Mini Marshmallows  
2 teaspoons Vanilla Extract  
1/4 teaspoon Salt  
12 cups Rice Crispies Cereal

### Tools:

Cooking Spray  
Toothpicks  
Candy to fill

## DIRECTIONS

1. In a large stockpot, melt together the butter and marshmallows. Stir in the vanilla extract and salt. Remove from heat.
2. Pour the rice crispies into pot with marshmallows and stir until all cereal is evenly coated.
3. Working quickly, divide the mixture into 2/3 and 1/3 portions.
4. Divide the smaller 1/3 portion into 4 pieces. Use these pieces to create the wings and drumsticks, remembering that the the wings need to mirror each other so that thinner back parts of them both face upwards on the turkey. Place on a sheet tray and cover with plastic wrap; refrigerate at least 30 minutes and as long as overnight.
5. To make the carcass, take the larger 2/3-portion to create an oblong shape similar to that of a turkey body. Cover with plastic and refrigerate at least 30 minutes.
6. Assemble the turkey just before serving. Use toothpicks to adhere the wings and bones to the turkey carcass. Fill with candy.

