



# Noreen's Kitchen

## Caramel Apple

### Rice Cereal Bars

#### Ingredients

8 cups crispy rice cereal  
1 ½ sticks butter  
1 10-ounce bag, marshmallows  
2 11-ounce bags of caramel bits  
2 cups freeze dried apples

2 tablespoons instant apple drink mix  
1 tablespoon apple pie spice  
½ teaspoon salt  
1 teaspoon vanilla extract

#### Step by Step Instructions

Prepare a 9. X 13 baking pan with nonstick cooking spray and parchment paper that hangs over both long sides of the pan. This will help to remove the bars when it is time to cut them.

Place cereal, 1 bag of caramel bits and apples in a large bowl, mix well, set aside.

In a large, heavy bottomed saucepan, over medium heat, melt butter and marshmallows until smooth and creamy.

Remove from heat and add vanilla extract, apple pie spice and apple drink mix. Stir well to combine.

Pour marshmallow mixture over the cereal mixture and stir well. It helps to use a silicone spatula.

When the mixture is well combined, pour into the prepared pan. Spread evenly and press to compact.

Melt remaining bag of caramel bits in a microwave safe container, on high for 30 second bursts stirring between each until smooth.

Drizzle melted caramel over the cereal bars in the pan. You can spread as a thin layer of caramel or leave drizzly.

Allow bars to cool completely. Remove from pan by using the parchment paper. Cut into squares and serve. Bars should be stored in an airtight container and eaten within three days.