

Maple Bacon Rice Krispies Bars

Ingredients

2 Tbs butter

1 package (10oz) marshmallows

6 cups Rice Krispies

1/4 cup Pure Vermont Maple Syrup

4 slices bacon; cooked crisp, drained, and chopped (I used applewood-smoked bacon)

1 package (12oz) semi-sweet chocolate morsels (optional)

Directions

Coat 13" x 9" pan with cooking spray or line with wax paper or parchment paper.

Melt butter in a large saucepan over low heat.

Add marshmallows and stir until completely melted. Remove from heat.

Add Pure Vermont Maple Syrup and bacon. Stir until well combined.

Add Rice Krispies and stir until well coated.

Pour mixture into prepared 13" x 9" pan. Press mixture firmly into pan using a wooden spoon or spatula that has been sprayed with cooking spray or coated with butter.

Optional: Melt chocolate chips in microwave until melted, check every 20 sec. Spread or drizzle melted chocolate over Rice Krispie mixture.

Let cool. Cut into 2" x 4" bars. Yields 12.