YIELD: ~24 SQUARES

**puffed wheat squares with marshmallows**

Move over Rice Krispie squares, there's a new sheriff in town! These chocolate puffed wheat squares are not only delicious, but they're also incredibly easy to make. They are a heavenly combination of chocolate and puffed wheat, and they are the perfect snack for any foodie.

**PREP TIME**10 minutes

**ingredients**

* 10 cups toasted puffed wheat
* 1 cup brown sugar, packed
* 2/3 cup butter, unsalted
* 2/3 cup golden or dark corn syrup
* 1/4 -1/2 cup dutch process cocoa powder
* 1 1/2 cups mini marshmallows, divided
* butter, for greasing.

**instructions**

1. Grease a 9x13" baking dish and set aside. Add 10 cups of puffed wheat to a large bowl.
2. Combine 1 cup of packed brown sugar, 2/3 cup unsalted butter, 2/3 cup light corn syrup, and 1/4 - 1/2 cup cocoa powder (1/4 for less intense chocolate and 1/2 cup for more chocolate flavor) in a medium-large heavy bottomed sauce pan.
3. Bring the chocolate mixture to a boil over medium-low heat stirring occasionally. Once it reaches a rolling boil, set a timer for 60 seconds.
4. After the chocolate has boiled for 60 seconds, immediately remove from heat and pour over puffed wheat.
5. Toss the puffed wheat in the chocolate sauce until completely coated, then add in 1 cup of mini marshmallows and toss to combine.
6. Pour the chocolatey puffed wheat into the greased baking dish and press down firmly to pack. Use a greased spatula or rub a bit of butter on your hands before pressing to avoid sticking.
7. Sprinkle the remaining 1/2 cup of mini marshmallows around the top of the puffed wheat and allow them to melt slightly before spreading the marshmallow goo!
8. Allow the gooey puffed wheat squares to cool and set up in the baking dish at room temperature for at least 60 minutes before slicing into squares.

### notes

#### batch:

One recipe fills a 9x13" baking dish, and yields as many or as few squares as you'd like.

#### storage:

These puffed wheat squares can be kept at room temperature for up to 4 days. If they're not going to last that long, wrap them in plastic wrap and pop them into a freezer-friendly bag or container, they'll keep in the freezer for up to 6 months. To eat frozen squares, remove from freezer and allow to thaw at room temperature for 30-45 minutes before enjoying.

Freezing puffed wheat squares in individually wrapped portions makes for a great lunch box snack!

#### nutrition information:

#### YIELD:

 24

#### SERVING SIZE:

 1   
Amount Per Serving: CALORIES: 125TOTAL FAT: 6gSATURATED FAT: 4gTRANS FAT: 0gUNSATURATED FAT: 2gCHOLESTEROL: 15mgSODIUM: 13mgCARBOHYDRATES: 19gFIBER: 0gSUGAR: 15gPROTEIN: 1g

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