



Chocolate Crunch Pumpkins



A CUTE, CRISPY NO-BAKE HALLOWEEN TREAT



Chocolate Crunch Pumpkins

Sweet chocolate pumpkins with a crispy rice center. Use dark chocolate, orange melting wafers, or make a mix of both colors.

PREP

15 minutes

CHILL

About 20 minutes

Yield depends on your pumpkin mold.

Ingredients

- 1½ cups melted chocolate or melting wafers (dark, orange, or a mix)
- ½ cup Rice Krispies® cereal

If making both colors, keep the melted chocolates separate.

Directions

1. Spoon melted chocolate into each pumpkin mold cavity, coating the bottom and sides. Chill about 10 minutes, until set.
2. Stir the Rice Krispies® cereal into the remaining melted chocolate.
3. Spoon the crispy mixture into the set shells. Gently press it in, leaving the flat backs textured.
4. Chill until completely firm, then carefully pop the pumpkins out of the mold.

Made with a little chocolate, a little crunch, and lots of Halloween fun!