

Honey Butter Cinnamon Toast Crunch Treats

Goopy, buttery Cinnamon Toast Crunch treats made with honey cinnamon butter, melted marshmallows and plenty of cinnamon flavor.

Prep: 10 minutes | Set Time: 1–2 hours | Pan: 9-inch square pan

INGREDIENTS

- 6–7 cups** Cinnamon Toast Crunch cereal
- 1 (10-ounce)** bag mini marshmallows
- 1/2 cup** honey cinnamon butter
- 1 teaspoon** vanilla extract
- 1 teaspoon** cinnamon
- 1/4 teaspoon** salt
- 1/2 cup** marshmallow bits, for topping



INSTRUCTIONS

- 1 Line a 9-inch square pan with parchment paper and lightly grease it.
- 2 Melt the honey cinnamon butter in a large pot over low heat.
- 3 Add the mini marshmallows and stir gently until completely melted and smooth.
- 4 Remove from the heat and stir in the vanilla, cinnamon and salt.
- 5 Fold in the Cinnamon Toast Crunch until evenly coated.
- 6 Transfer the mixture to the prepared pan and gently press it into an even layer. Don't pack it too firmly, or the treats may become hard.
- 7 Sprinkle with marshmallow bits and gently press them into the top.
- 8 Let the treats set at room temperature for 1–2 hours before cutting.

TIPS



Gently press the mixture into the pan so the treats stay soft.



Top with marshmallow bits for extra texture.



Store in an airtight container at room temperature.



BerMonths Bakes

by Michelle | Seasonal Baking