

From the
kitchen of

J.T. Ellison



Ingredients:

- ✓ 8 cups Rice Krispies
- ✓ 11 oz Dark Chocolate
- ✓ 6 tbsp Butter
- ✓ 1.5 tbsp Cherry gelatin, powder
- ✓ 16 oz package mini marshmallows

Cherry Rice Krispie Cakes

The oppressive Nashville heat has sapped my energy for cooking. I'm hard pressed to do more than tacos or soup and salads right now. So when it came time for this month's recipe, all I could think was easy, easy, easy.

So let's indulge, shall we? I know I've mentioned here before that I'm wheat-free/gluten-free, and I'm always on the hunt for desserts that I can have that aren't full of flour. I've been on a flourless chocolate torte kick, but they're so rich and overwhelming sometimes. This little recipe is quick, easy, cheap, and delicious, without being overbearing on the sweet. And of course, since you're using Jello, the flavor can be changed at will, from cherry to strawberry to pineapple to raspberry.... Whatever your heart desires. Let me know what you think!

Directions:

- In large saucepan, melt butter with gelatin powder and marshmallows on low heat.
- Stir constantly until marshmallows are completely melted and smooth.
- Fold in Rice Krispies cereal.
- Press mixture into a buttered baking sheet.
- Frost treats with melted dark chocolate.
- Allow to set, about one hour.
- Cut into squares and enjoy. Store in a covered container.

*As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com.
Want a wine to go with your recipe? Check out J.T.'s wine blog,
The Wine Vixen, at TheWineVixen.com.*

