

Clover Bars

6 cups limited edition green clover lucky charms
10 oz bag miniature marshmallows
3 tablespoons softened butter

Directions

1. Grease a 8 x 8 baking pan with a nonstick cooking spray.
2. Large mixing bowl, heat your marshmallows and butter for 1-2 minutes or until the marshmallows get puffy.
3. Stir your marshmallow mixture well and mix in 6 cups of your lucky charms cereal (using a long metal spoon is the best bet for mixing).
4. Scoop your cereal mixture into your greased baking dish and press your cereal mixture into your pan evenly (I like to grease a plastic bag or a potato masher and press it into the pan).
5. Press about 40-50 marshmallow clovers lightly onto the top of the bars.
6. Freeze for 20 minutes and slice into bars.

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