

Hudnall's Orange Dreamsicle Crispy Treats

Serves: 10 x 12 or 9 x 13 pan (*I use a 10 x 12 foil pan for mailing and because I can buy in bulk from Sam's*)
Prep Time: 5 Minutes
Cook Time: 10 - 15 Minutes
Cooling & Mixing Time: 30 – 40 Minutes

Ingredients

- 1 stick of unsalted butter
- 1 10 ounce package of gluten free miniature marshmallows
- Zest of 1 large navel orange
- 6 cups of gluten free, brown rice crispy cereal (1 box is enough)
- 1 1/2 tspn vanilla extract
- 1 12 ounce package of white chocolate chips (I use Ghiradelli)
- 3 cups of organic powdered sugar (I use organic so as to avoid corn starch, you can use regular powdered sugar)
- 6 Tbspns softened, unsalted butter
- 4 - 6 Tbsns fresh squeezed orange juice
- 1/4 tspn vanilla extract
- 1/4 tspn orange extract

Directions

In a large stock pot melt the stick of butter and marshmallows. Once melted, add the zest of 1 large orange and 1 1/2 tspn of vanilla extract. Mix well and turn off the heat.

Add the rice crispies and stir, then add the white chocolate chips and stir.

Pour into a buttered 9x13 or 10x12 pan and spread out to cool.

While the crispy treats cool, mix up the icing. Mix the softened butter with the powdered sugar and the orange juice. Add orange juice 1 Tbspn at a time. I used only 4, so add 4 and then see if you need more without making it too runny. Also add the 1/4 tspn of each vanilla and orange extracts. Mix until smooth!

When the treats are cool you can either dump them out and frost or frost in the pan.

I put them into a foil pan so I can mail them and keep the frosting in separate plastic containers to mail and let the kids frost their own treats as they see fit!

Share Your Care Package Treats!