

# RICE KRISPIE BARS (MADE)

**MEAL COMPONENT CONTRIBUTION:**

½ oz. eq. enriched grain based dessert

**NUMBER OF PORTIONS:** 80 **SIZE OF PORTION:** 1 Bar

**RECIPE HACCP PROCESS:** #2 - Same day service

INGREDIENT	MEASURE (FOR 80 SERVINGS)
Pan Release Spray, Butter Flavored #2516	20 second spray
Margarine, Bulk, #1319	12 ounces
Marshmallows, Miniature, #2018	3 pounds
Cereal, Crisped Rice, Bulk, #2144	1 gallons + 3 quarts

**DIRECTIONS**

1. Spray a sheet pan (18" x 26" x 1") evenly with butter flavored spray.
2. In a large stockpot, braising pan or steam jacketed kettle, melt the margarine.
3. Add the marshmallows, stirring constantly. Cook the marshmallows over low heat, until they are melted. Remove the marshmallows from the heat.
4. Immediately add the crisped rice mixture, stirring quickly until all of the cereal is coated.
5. Use a spatula to press the mixture into an even layer in the coated sheet pan. Allow the Rice Krispies to cool.
6. For 80 servings, cut mixture in pan in 10 x 8 bars. Portion one bar per serving.
7. Portion one bar per serving. Each portion provides ½ oz. eq. enriched grain based dessert.
8. Cover and store any leftovers at room temperature.

**NUTRIENTS PER SERVING**

Calories	121	Dietary Fiber	0.02 g	Sodium	97.00 mg	Sat. Fat	1.52 g
Carbohydrates	21.95 g	Protein	1.15 g	Total Fat	3.36 g	Trans Fat	0.00 g