**Rice Krispie Pumpkin Treats**

**Ingredients**

* 40 ml (2 Tbsp + 2 tsp) butter
* 25 large marshmallows
* 4 cups (1 L) Rice Krispies
* Red & Yellow Liquid Food Coloring
* Mini Rolos (or other chocolate to represent the stems)
* Green M&M's (or other green candy to represent the leaves)
* Cooking oil

**Directions**

1. In a large pot, melt the butter over **low heat** (#3).
2. Add the marshmallows and stir until completely melted and combined with the butter.
3. Remove from heat. Add 8 drops of yellow food colouring and stir. Then, add 2 red food colouring one drop at a time, mixing as you go. Mix well until food colouring is evenly distributed.
4. Add the Rice Krispies and stir to combine.
5. Coat your hands with a generous amount of cooking oil, and roll the Rice Krispie mixture into small balls. Set on parchment paper.
6. While the balls are still warm, gently press a chocolate into the top of each pumpkin for the stem, and add a green candy beside it, as the leaf. (Tip: If the pumpkins cool before you're finished, use the end of an apple corer to make a small indent in the top for the chocolate to sit in.)
7. Allow to cool until firm. Enjoy!