



Air-Fryer Krispymallow Treats



1/12 of recipe (1 treat): 155 calories, 1.5g total fat (<0.5g sat. fat), 118mg sodium, 34.5g carbs, 0g fiber, 16.5g sugars, 1g protein

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Prep: 5 minutes **Cook:** 10 minutes

Cool: 15 minutes



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Ingredients

7 cups Rice Krispies cereal
One 10-oz. bag (about 6 cups) mini marshmallows
3 tbsp. light butter
2 tbsp. [sprinkles](#)

Directions

Spray a 9" X 13" baking pan and an air fryer with non-aerosol nonstick spray. (First remove the grill pan from air fryer basket, if applicable). Place cereal in the air fryer. Top with marshmallows and butter. (No need to stir.)

Set air fryer to 300°F. Cook until marshmallows and butter have melted and marshmallows have lightly browned, 5–7 minutes.

Mix until uniform. Transfer cereal mixture to the baking pan, and press down to flatten the top.

Top with sprinkles, and lightly press to adhere. Let cool until set, about 15 minutes.

MAKES 12 SERVINGS

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