**Chocolate Cherry Crispy Rice Hearts**

**Ingredients**

**Crispy Hearts**

* ¼ cup of Challenge Butter, cut into small pieces
* 4 cups of mini marshmallows
* 1 tablespoon of vanilla
* 6 cups of crispy rice cereal
* 1 cup of diced dried cherries (cranberries or strawberries can be substituted)
* ½ cup of mini chocolate chips
* ½ cup of silvered almonds (optional)

**Supper White Cream Cheese Frosting**

* 8 ounces of Challenge Cream Cheese, softened
* 2 cups of confectioners’ sugar
* Food coloring, optional

**Extras-optional**

* Lollipop sticks
* Sprinkles or cupcake decorations
* Treat bags

**Directions**

1. Add marshmallows and butter in a large microwave safe bowl. Microwave for about 90 seconds, or until butter is melted and marshmallows are soft. Stir until well-blended. Stir in vanilla.
2. Add cereal. Stir until well coated.
3. Stir in fruit, chocolate chips and nuts if desired.
4. Spray or butter heart shaped cookie cutter, size of your choice. Using buttered spatula or waxed paper, press mixture evenly and firmly into cookie cutter to form a heart. If desired, push a lollipop stick in bottom.
5. To create frosting, place cream cheese in a medium mixing bowl. With a hand mixer, beat cheese and butter until smooth. Slowly add sugar and continue mixing until smooth and creamy. Tint with food coloring if desired.
6. Place frosting in a piping bag and decorate hearts as desired. Decorate with sprinkles or chocolate chips. Let frosting on your hearts “harden” by placing them on the countertop for a few hours. Place hearts into treat bag and tie with a ribbon or tag. Crispy Rice Heart Pops can also be arranged in a Valentine’s Day coffee cup or box to create an arrangement. This is a great gift for teachers, parents or anyone special!

Creates about 12-15 hearts, depending on the size of your cookie cutter