



# Holly Cookies

## NOTES:

1. MELT BUTTER IN LARGE SAUCEPAN ON LOW HEAT. ADD MARSHMELLOWS; COOK AND STIR 3-4 MIN. OR UNTIL MELTED. REMOVE FROM HEAT. STIR IN FOOD COLORING.
2. ADD CEREAL; STIR TO EVENLY COAT. DROP BY TBSP INTO 30 MOUNDS ON WAXED PAPER COVERED BAKING SHEETS SPRAYED WITH COOKING SPRAY. PRESS CANDIES INTO CEREAL MIXTURE, FLATTENING EACH MOUND SLIGHTLY.
3. LET STAND 30 MIN OR UNTIL FIRM.

## INGREDIENTS:

1/3 CUP BUTTER OR MARGARINE

30 JET-PUFFED MARSHMELLOWS

1 1/2 TSP GREEN FOOD COLORING

3 CUPS CORN FLAKES

2 TBSP SMALL HOT CINNAMON CANDIES

