



Party Pack Rice Crispy Treat Griddled Taquitos

Prep time: 20 Cook Time: 20 Servings: 12

Regional North American,Desserts,Flour Tortillas,FSR/QSR,Catering,Casual Dining,Sweets & Desserts,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Rice Crispy Treats			
10" Heat Pressed Flour Tortillas	10420		36 Each
butter		melted	As Needed
cinnamon sugar			As Needed
Blueberry Preserves			2 1/4 cup
salted caramel sauce			As Needed
Cherry Preserves			2 1/4 cup
dark chocolate sauce			As Needed
Apple Butter			2 1/4 cup
Powdered Sugar			1 1/2 cup
Maple Syrup		pure	1/4 cup
Marshmallow Spread			2 1/4 cup



Instructions

1. Prepare Rice Crispy Treats
2. To Prepare Griddled Taquitos: Brush one side of each tortilla with butter and sprinkle with cinnamon sugar as desired.
3. Griddle for 1 ½ -2 minutes on one side only on 350°F flat top until golden brown.
4. Place tortillas griddled side down on flat surface.
5. Blueberry: Spread 3 tbsp of blueberry preserves down center of 12 tortillas, then top each with slender rice crispy, roll tortilla around treat bar and spread 1 tbsp. marshmallow on seal to close. Drizzle each with salted caramel sauce and cut served in bite-size pieces.
6. Cherry: Spread 3 tbsp of cherry preserves down center of 12 tortillas, then top each with slender rice crispy, roll tortilla around treat bar and spread 1 tbsp. marshmallow on seal to close. Drizzle each with dark chocolate sauce and cut served in bite-size pieces.
7. Apple butter: Spread 3 tbsp of apple butter down center of 12 tortillas, then top each with slender rice crispy, roll tortilla around treat bar and spread 1 tbsp. marshmallow on seal to close. Drizzle each with a mixture of powdered sugar combined with maple syrup and cut served in bite-size pieces.



Rice Crispy Treats

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Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Butter			3/4 cup
Marshmallows			30 Oz.
Vanilla Extract		pure	3 tsp.
Crispy rice cereal			4.5 Qts.

Instructions

1. To Prepare Rice Crispy Treats: Melt butter in large heavy bottom rondeau over medium heat, add marshmallows and vanilla extract; stir until melted.
2. Remove from heat and add cereal and stir until well incorporated.
3. Divide mixture evenly among 3 quarter-size sheet pans lined with parchment paper and coated with non-stick spray and press out into even layer to edges of pans.
4. Let cool and cut into 12 width wise even long slender bars.

