Give this classic treat some Tar Heel flair with just a couple of additional touches.

**SUPPLIES**

- 1 batch of rice cereal treats, made according to recipe on the box (or use your favorite recipe) and cooled completely, at least 1 hour
- Foot-shaped cookie cutter (I ordered one on Amazon.com)
- Sky-blue food coloring
- White buttercream frosting (homemade or store-bought)
- Frosting piping bag + small piping tip
- Magic shell chocolate sauce, melted chocolate chips, or other chocolate sauce of choice (just choose one of these options)

**INSTRUCTIONS**

1. Begin by using the cookie cutter to cut out as many Tar Heel shaped rice cereal treats as desired. Place each cut-out onto a sheet-pan or a plate lined with parchment paper.

2. **Make the Carolina blue frosting:** Add a few heaping spoonfuls of buttercream frosting into a bowl and add in 2 drops of blue food coloring, mixing it thoroughly. Gradually add in more food coloring, mixing thoroughly after each addition, until you achieve your desired shade of blue.

3. **Pipe on the frosting:** Add the frosting to your piping bag and gently outline the top of each cereal treat, adding dimension to the Tar Heel foot.

4. **Add the Tar Heel:** Using your chocolate sauce of choice, squeeze or use a spoon to add a dab of chocolate onto the heel of each cereal treat.

5. **Cool:** Place the cereal treats in the freezer and let cool for at least 5 minutes, or until the chocolate has set.

6. **Serve:** Bring the Tar Heel cereal treats to room temperature before serving. Enjoy!