

TAR HEEL CEREAL TREATS

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!