

# Theme Week: *Wild Watermelon*

## Watermelon Treats

## Watermelon Rice Krispies Treats

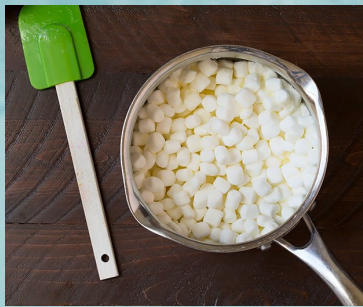
### Ingredients:

#### Rind

1 1/2 Tbsp salted butter  
2 1/2 cups miniature marshmallows  
Green gel food coloring  
2 cups rice krispies cereal

#### Center

2 Tbsp salted butter  
3 1/2 cups miniature marshmallows  
Pink or red food coloring  
3 cups rice krispies cereal  
2 tsp mini chocolate chips



### Instructions:

1. Spray a 9-inch round cake pan with non-stick cooking spray, set aside. For the rind portion, melt 1 1/2 Tbsp butter in a medium non-stick saucepan over medium-low heat.
2. Add in 2 1/2 cups marshmallows and green food coloring and cook and stir just until marshmallows have melted. Remove from heat and in 2 cups rice krispies, stir until evenly coat.
3. Pour into prepared baking dish and let cool just slightly (so it's not too hot to the touch), spray hands with non-stick cooking spray and spread and press mixture around outer edge to create a rind that is no more than 1-inch thick (don't over-press so they stay nice and chewy).
4. Clean and dry saucepan then for the center portion melt 2 Tbsp butter in saucepan over medium-low heat.
5. Add 3 1/2 cups marshmallows and pink or red food coloring and cook and stir just until fully melted.
6. Remove from heat and stir in 3 cups rice krispies.
7. Pour into center of cake pan and once cool enough to handle spray hands with non-stick cooking spray and spread into an even layer.
8. Let cool then sprinkle and press chocolate chips randomly over pink portion. Cut into wedges and insert popsicle sticks.



Beaches Parks and Recreation Division

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