

WHITE CHOCOLATE BROWN BUTTER CRISPY BARS

Bars:

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| ½ cup | Unsalted Butter |
| 3 cups | Mini Marshmallows |
| ½ tsp | Cinnamon |
| ¼ tsp | Salt |
| 5 cups | Crisped Rice Cereal |
| ½ cup | Vancouver White Chocolate, Chopped |

Glaze:

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|---------|---------------------------------------|
| 1/3 cup | Vancouver White Chocolate, Chopped |
| 1/8 cup | Heavy Cream |

Directions

1. Lightly coat a 8x8 baking dish with nonstick spray.
2. Brown the butter in a saucepan over medium heat. Cook, whisking constantly, until the foam subsides and the solids turn brown and smell nutty, about 3-5 minutes. Remove from heat. Stir in cinnamon, salt, and marshmallows.
3. In a large bowl, combine browned butter mixture and crisped rice cereal and gently toss to combine. Stir in chopped white chocolate.
4. Spread the mixture into the prepared baking dish.
5. Make the glaze by melting the chocolate and cream together. If using a microwave, heat in 30 second intervals, stirring in between each interval so as not to overheat.
6. Spread the glaze evenly over the top.
7. Let cool at room temperature for at least 2 hours, or until the glaze is set, before cutting.



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