White Christmas

Yields 4-5 dozen

Ingredients

- 1 lb white bark candy
- 1 lb salted nuts (your choice, peanuts suggested)
- 2 cups Rice Krispies

Instructions

1. Melt candy in a heavy kettle, saucepan, or double boiler.
2. Add nuts and Rice Krispies. Stir gently and mix well.
3. Spoon onto a waxed paper-lined cookie sheet in heaping teaspoons.
4. Place in refrigerator until firm.
5. Store in an airtight container. May be refrigerated.

White Christmas

1 lb white bark candy
1 lb salted nuts (your choice, peanuts suggested)
2 c. rice Krispies

Melt candy in heavy ~~saucepan~~ kettle or double boiler. Add nuts and rice Krispies. Stir gently and mix well. Spoon onto waxed papered cookie sheet in heaping teaspoons. Place in refrigerator until firm. Store in airtight container. May be refrigerated YIELD 4-5 DOZEN.

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