

puffed wheat squares

ingredients:

- 1/3 cup butter
- 1/2 cup Rogers' syrup
- 1 cup brown sugar
- 2 tbsp cocoa
- 1 tsp vanilla
- 3 cups mini marshmallows
- 8 cups puffed wheat (Smacks)



directions:

1. Melt butter, then add syrup, brown sugar and cocoa. Bring to a boil and continue boiling for 2 minutes.
2. Remove from heat and add vanilla.
3. Add marshmallows and stir until melted.
4. Pour over puffed wheat.
5. Once all ingredients are combined, spread into a greased 9x13 pan.
6. Let cool, then cut up and enjoy!

notes:

Rogers' syrup is from Canada, so if you're don't have any, use a thick syrup of your choice or honey.