



Chocolate Cherry Crisp Noel Delights

My First Kitchen Disaster

I tried making these when I was young. I used a whole bag of marshmallows. The pot was a sticky, sweet mess. I still laugh at that.

It taught me to measure carefully. It also taught me that mistakes are okay. They are just part of learning. What was your first kitchen mess? I bet it makes a good story now.

Why We Make Treats Together

This recipe is simple. It does not need an oven. That is why it matters. Anyone can help stir the pot.

Making food together builds happy memories. The smell of melting marshmallow is pure joy. Doesn't that smell amazing? Sharing the work makes the treat taste even sweeter.

The Magic of Sweet and Tart

The dried cherries are my favorite part. They are little bursts of tart flavor. They cut through all the sweet. It makes your mouth happy.

Fun fact: Dried cherries are just fresh cherries with the water taken out. That is why their flavor is so strong. Do you like raisins or cherries more in your treats? I am team cherry all the way.

Let's Get Making

Grease that foil well. Trust me. It helps everything lift out later. Melt the butter slowly with the marshmallows and white chocolate. Stir, stir, stir.

When it is smooth, take it off the heat. Stir in the cereal and cherries. Press it all into the pan firmly. This matters because a good press means your squares will not fall apart.

The Final Drizzle

Waiting for it to cool is the hardest part. Be patient. Then, melt the dark chocolate. Drizzle it any way you like. There is no wrong pattern.

Let that chocolate set. Then, use the foil to lift it out. Cut your squares. The crunch and chew together is perfect. Will you share these, or keep them all for yourself? I would not blame you either way.

Ingredients:

Ingredient	Amount	Notes
Unsalted butter	3 tablespoons	
Marshmallows	10 ounces (283 grams)	
White chocolate chips	½ cup (3 ounces/85 grams)	
Salt	½ teaspoon	
Vanilla extract	¼ teaspoon	
Rice Krispies cereal	5 cups	
Dried cherries	1 cup	Chopped
Semisweet chocolate chips	½ cup (3 ounces/85 grams)	For drizzling



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Instructions

Step 1: First, line your pan with foil. Let the foil hang over the edges. This makes lifting so easy later. Melt your butter in a big pot. Keep the heat low. Add the marshmallows, white chips, and salt. Stir and stir until it's all smooth and melted. It takes about 8 minutes. Then stir in the vanilla. Doesn't that smell amazing? (A greased spatula is your best friend for this sticky job.)

See also Sacher Torte Christmas Cookie Bites

Step 2: Take the pot off the heat. Now, stir in the Rice Krispies and dried cherries. Mix until every piece is coated. Pour it all into your prepared pan. Press it down firmly into the corners. Let it cool completely. This takes about an hour. I know, waiting is the hardest part! **What's your favorite thing to do while you wait? Share below!**

Step 3: Melt the semisweet chocolate chips in the microwave. Do it in short bursts. Stir until it's glossy. Drizzle that chocolate all over the cooled pan. Let it set for about 15 minutes. Then, use those foil handles to lift out the whole block. Cut it into squares. I still laugh at how messy my first drizzle was. Now you have lovely, festive treats!

Creative Twists

These little squares love to dress up. You can make them your own so easily. Try using dried cranberries for a tarter bite. They are so pretty and red. Or swap the semisweet drizzle for peppermint bark chips. It tastes like Christmas in every bite. For a fun crunch, sprinkle crushed candy canes on top before the chocolate sets. It adds a lovely sparkle

and crunch. Which one would you try first? Comment below!

Serving & Pairing Ideas

These delights are perfect on a pretty plate. I like to stack them on a cake stand. A dusting of powdered sugar makes them look snowy. Serve them with a bowl of vanilla ice cream. The warm crisp with cold cream is magic. For a drink, a glass of cold milk is always right. For the grown-ups, a little glass of cherry liqueur is a nice match. It echoes the fruit inside. Which would you choose tonight?

See also [Frozen Peanut Butter Chocolate Oat Bites](#)



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Keeping Your Noel Delights Fresh

These treats stay fresh for days. Just store them in an airtight container. They like a cool, dry spot on your counter.

You can freeze them for a special treat later. Wrap squares tightly in plastic wrap. Then pop them in a freezer bag.

I once hid a batch in the freezer. I forgot about them until spring! It was a lovely surprise for a rainy day.

Storing food well saves money and time. It means you always have a little joy ready to share. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Hiccups

The marshmallow mix can get too sticky. Just keep the heat low and stir a lot. I remember when my first batch was like glue!

If the treats are too hard to press, grease your hands lightly. Then use your fingers to press the mix. It works better than a spatula sometimes.

The drizzle chocolate might seize up. Make sure your bowl is completely dry. Even a tiny drop of water makes it clump.

Fixing small problems builds your kitchen confidence. It also makes sure every bite tastes just right. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this gluten-free? A: Check your cereal box. Most Rice Krispies contain malt flavor from barley. Use a certified gluten-free crispy rice cereal instead.

Q: Can I make it ahead? A: Yes! Make them up to two days before. Wait to add the chocolate drizzle until the day you serve.

Q: What can I use instead of dried cherries? A: Dried cranberries work beautifully. Chopped dried apricots are a sunny swap, too.

See also Festive Peanut Butter Cookie Sandwiches

Q: Can I double the recipe? A: Absolutely. Use a 9×13 inch pan. Just melt everything in your biggest pot.

Q: Any fun extra tips? A: A *fun fact*: adding a pinch of salt to the drizzle chocolate makes the flavor pop! **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these cheerful squares. They always remind me of snowy afternoons and laughing children.

My kitchen table is my favorite place. I would love to hear about yours. Tell me all about your baking adventures.

Have you tried this recipe? Please leave a comment below and tell me how it went. I read every single one.

Happy cooking!
—Elowen Thorn.



**CHOCOLATE
CHERRY CRISP
NOEL DELIGHTS**

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Author: Elowen Thorn



Cooking Method: [Stovetop No-Bake](#)



Cuisine: [American](#)



Courses: [Dessert Snack](#)



Difficulty: **Beginner**



Prep time: **15 minutes**



Cook time: **10 minutes**



Cooling time: **1 hour 15 minutes**



Total time: **1 hour 40 minutes**



Servings: **16 servings**



Calories: **200 kcal**

Best Season: **Summer**

Description

A festive and chewy treat combining Rice Krispies, sweet dried cherries,

white chocolate, and a drizzle of semisweet chocolate.

Ingredients

- 3 tablespoons unsalted butter
- 10 ounces (283 grams) marshmallows
- ½ cup (3 ounces/85 grams) white chocolate chips
- ½ teaspoon salt
- ¼ teaspoon vanilla extract
- 5 cups Rice Krispies cereal
- 1 cup dried cherries, chopped
- ½ cup (3 ounces/85 grams) semisweet chocolate chips

Instructions

1. Line 8-inch square baking pan with foil, allowing excess foil to hang over pan edges. Grease foil. Melt butter in large pot over low heat. Add marshmallows, white chocolate chips, and salt and cook, stirring constantly, until melted and smooth, about 8 minutes; stir in vanilla.
2. Off heat, stir in Rice Krispies and cherries until incorporated. Scrape mixture into prepared pan and press into bottom and corners with greased spatula. Let cool completely, about 1 hour.
3. Microwave semisweet chocolate chips in a small bowl until smooth, 30 to 60 seconds. Drizzle melted semisweet chips over cooled treats. Allow chocolate to cool, about 15 minutes. Using foil overhang, lift treats from pan. Cut into squares. Serve.

Notes

For a festive twist, sprinkle with crushed peppermint candies or holiday sprinkles before the chocolate drizzle sets.

Keywords: Rice Krispie Treats, Cherry, Chocolate, Christmas, No-Bake