



# Chocolate Cocoa Krispie Marshmallow Bars

## The First Bite That Hooked Me

The crunch. The goo. The chocolatey hug. That's what hit me when I first tried these bars at a potluck. My neighbor brought them, still warm. I ate three squares before shame kicked in. **Ever wondered how you could turn cereal into something this magical?** Now I make them for every gathering. Kids and adults fight over the last piece. Try it—your kitchen will smell like a candy shop.

## My Marshmallow Mess-Up

My first batch was a sticky disaster. I forgot to reserve marshmallows for mixing in later. The bars were dense, like chocolate glue. But my

nephew still devoured them. **Cooking flops teach us joy isn't about perfection.** Now I laugh when marshmallows cling to my spatula. Share your funniest kitchen fail below!

## Why These Bars Work

- The cereal stays crisp, even coated in marshmallow. It's like a sweet crunch party. - Reserved marshmallows add chewy pockets—surprise textures in every bite. **Which flavor combo surprises you most?** Chocolate and marshmallow? Or the salty butter twist? Vote in the comments!

## A Treat With Roots

These bars are cousins to Rice Krispie treats, born in the 1930s. Chocolate cereal kicked things up later. \*Did you know marshmallows were once made from a plant?\* Now they're sugar clouds we melt for joy. The recipe's simplicity makes it timeless. What's your favorite old-school dessert? Tell me!



## Chocolate Cocoa Krispie Marshmallow Bars

### Ingredients:

Ingredient	Amount	Notes
Mini marshmallows	16 ounces (1 cup reserved)	Reserve 1 cup to mix in later
Salted butter	6 Tablespoons	
Chocolate Puffed Rice Cereal	6 Cups	Such as Cocoa Krispies or Cocoa Pebbles

### How to Make Chocolate Cocoa Krispie Marshmallow Bars

#### Step 1

See also Classic Homemade Fantasy Fudge Delight  
Grab a big microwave-safe bowl. Toss in 15 oz of mini marshmallows and 6 Tbsp butter. Skip the 1 cup reserved marshmallows for now. Heat for 1 minute, then stir. **Step 2** Microwave another minute. Stir until smooth. (Hard-learned tip: Scrape the bowl's sides to avoid lumps.) Let the mix cool slightly. **Step 3** Add 3 cups of chocolate cereal. Stir gently. Then add the rest plus the reserved marshmallows. Fold until coated. **Step 4** Press the mix into a 9×13 pan. Use greased hands to avoid sticking. Chill for 1 hour before cutting. **What's the best way to store these bars? Share below!** **Cook Time:** 1 hour **Total Time:** 1 hour 10 minutes **Yield:** 20 servings **Category:** Dessert, Snack

### Fun Twists on Classic Krispie Bars

**Peanut Butter Swirl** Drizzle melted peanut butter over the mix before

chilling. Adds a salty-sweet crunch. **Sea Salt Sprinkle** Top with flaky salt after pressing into the pan. Balances the sweetness. **Birthday Cake Style** Mix in rainbow sprinkles with the cereal. Perfect for parties. **Which twist would you try first? Vote in the comments!**

## Serving Ideas & Pairings

Serve squares with vanilla ice cream. Or crumble over yogurt for breakfast. Try a drizzle of caramel for extra flair. Pair with cold milk for kids. Adults might like coffee or a chocolate stout. \*Fun fact: Marshmallows were once a medicine!\* **Which would you choose tonight?**



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### Storing and Serving Tips

Keep bars fresh by storing them in an airtight container. They last 3 days at room temp or 1 week in the fridge. For longer storage, freeze them up to 2 months—thaw at room temp before eating. \*Fun fact: These bars taste extra chewy when chilled!\* Double the batch for parties or lunchbox treats. Ever tried freezing yours? Share your tricks below!

See also [Old Fashioned Fruit Cocktail Cake Recipe](#)

### Troubleshooting Common Problems

Too sticky? Let the mix cool slightly before pressing into the pan. Bars crumble? Pack the mixture tighter next time. Not chocolatey enough? Swap half the cereal for dark chocolate chips. Why this matters: Texture makes or breaks these treats. Got a fail you fixed? Tell us how!

### Your Questions, Answered

**Q: Can I make these gluten-free?** A: Yes! Use certified gluten-free cereal and marshmallows. **Q: How far ahead can I prep these?** A: Make them 2 days early—store covered at room temp. **Q: Any butter swaps?** A: Coconut oil works, but adds a faint coconut flavor. **Q: Can I halve the recipe?** A: Absolutely. Use an 8×8 pan for smaller batches. **Q: Why reserve marshmallows?** A: They add gooey pockets—skip if you prefer uniform texture.

## Final Thoughts

These bars are my go-to for last-minute sweet cravings. Why this matters: Simple joys make everyday life sweeter. **Tag @SavoryDiscovery on Pinterest if you try them!** Happy cooking!  
—Elowen Thorn.

You need to try !



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## Chocolate Cocoa Krispie Marshmallow Bars | 11

[Print Recipe](#)



Chocolate Cocoa Krispie Marshmallow Bars | 12

# **Chocolate Cocoa Krispie Marshmallow Bars**

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## Chocolate Cocoa Krispie Marshmallow Bars | 13

Cooking Method:[Microwave](#)



## Chocolate Cocoa Krispie Marshmallow Bars | 14

Cuisine:[American](#)



Chocolate Cocoa Krispie Marshmallow Bars | 15

Courses:[Dessert Snack](#)



## Chocolate Cocoa Krispie Marshmallow Bars | 16

Difficulty: **Beginner**

Prep time: **10 minutes**



## Chocolate Cocoa Krispie Marshmallow Bars | 18

Cook time: **1 minute**

Rest time:**1 hour**



## Chocolate Cocoa Krispie Marshmallow Bars | 20

Total time: **1 hour 10 minutes**

Servings: **20 servings**



## Chocolate Cocoa Krispie Marshmallow Bars | 22

Calories: **150 kcal**

**Best Season: Summer**

## **Description**

Indulge in these delicious Chocolate Cocoa Krispie Marshmallow Bars,

combining crispy cereal, gooey marshmallows, and rich chocolate flavor.

## Ingredients

- 16 ounces mini marshmallows (1 cup reserved to mix in later)
- 6 Tablespoons salted butter
- 6 Cups Chocolate Puffed Rice Cereal (such as Cocoa Krispies or Cocoa Pebbles)

## Instructions

1. Reserve 1 cup of mini marshmallows, and then place remaining marshmallows and butter into a large, microwave-safe mixing bowl.
2. Begin to melt butter and marshmallows for 1 minute in the microwave. Stir using a rubber spatula, and then place back into the microwave and cook for another 1 minute. Stir again until the melted marshmallows and melted butter are incorporated.
3. Place half of the chocolate cereal into the bowl with the melted marshmallow mixture and then stir to combine.
4. Add the remaining cereal and reserved 1 cup of mini marshmallows, stirring to combine until all of the cereal has been coated with the marshmallow and butter mixture.
5. Transfer the mixture to a 9×13 pan and GENTLY press to push the mixture to the edge of the pan.
6. Allow to cool for at least 1 hour.
7. Cut and enjoy!

## Notes

For extra richness, drizzle melted chocolate over the cooled bars before cutting.

Keywords: Chocolate, Marshmallow, Cereal, Bars, Dessert

See also Oreo Brownies Fudgy Chocolate Dessert Recipe