



Fruity Pebbles Treats Fast Fun No-Bake Dessert

A Little Bit of Magic

I love a treat that doesn't need an oven. It feels like a little bit of kitchen magic. You just stir things together in a pan. Then you get something wonderful.

These Fruity Pebbles treats are exactly that. They are so fast and fun. The bright colors always make me smile. Doesn't that sound like a happy dessert?

The Gooey Part

You start with butter and marshmallows. Watch them melt together in

the pan. It becomes a sweet, gooey cloud. I love that part.

Stir it slowly so nothing burns. This is the glue that holds everything together. It reminds me that simple things can be the most important. What's your favorite part of making a no-bake treat?

A Rainbow in a Bowl

Now for the best part. Pour in all that colorful cereal. It's like a rainbow fell into your pan. Stir it as fast as you can.

The marshmallow goo coats every piece. You get a big, sticky, crunchy ball. *Fun fact: The cereal stays surprisingly crispy inside the marshmallow.* It's a perfect mix of textures.

A Sticky Situation

Getting the mix into the pan can be tricky. It is very sticky. My grandson tried to use a spoon once. It stuck to everything!

That's why the cool water on your fingers is a secret weapon. It keeps the sticky from sticking to you. I still laugh at that messy memory. It shows that a small tip can make a big difference.

Why This Matters

This recipe is more than a dessert. It's about making something with your own hands. You see the result of your work right away. That feels good.

It also teaches patience. Waiting for it to set is the hardest part. But it's worth it. Do you find it hard to wait for treats to be ready?

Time to Share

Finally, cut your treat into squares. The colors look so cheerful on a plate. These are perfect for sharing with friends or family.

Food always tastes better when you share it. It creates a happy little moment. What's your favorite treat to make and share with others?



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Ingredients:

Ingredient	Amount	Notes
Butter	7 tablespoons	
Miniature marshmallows	10 ounces	
Fruity Pebbles cereal	8 cups	

A Rainbow in a Pan

Oh, these treats bring back such happy memories. My grandson Leo calls them “happy food.” I have to agree. The kitchen fills with the sweetest smell. Doesn’t that smell amazing? It reminds me of a sunny afternoon with my own grandma. We would make something sweet and simple. That is the best kind of cooking.

See also [Easy Homemade Fig Preserves Without Pectin](#)

This recipe is perfect for a first kitchen adventure. You do not even need an oven. Just one big pot and a little bit of muscle. Let me walk you through it. I will share a few stories along the way. Are you ready? Let us make some magic.

Step 1: First, we get our pan ready. Take a little butter on your fingers. Rub it all over the inside of a 9×13 pan. This makes sure our treats will not stick. I still laugh at that. My first time, I forgot this step. We had to eat our squares with a spoon! It was a sticky mess, but still tasty.

Step 2: Now, we melt the butter in a big pot. Use medium heat so it does not burn. Once it is melted, pour in all those fluffy marshmallows. Keep stirring until they are smooth and gooey. It looks like a white,

shiny cloud. (A hard-learned tip: Do not walk away from the pot! Marshmallows can burn in a blink.)

Step 3: Take the pot off the heat right away. This is very important. Now, dump in all eight cups of Fruity Pebbles. Listen to that crunch! You have to stir fast. The marshmallow wants to hold onto everything. My arm used to get so tired. Now it is my favorite part.

Step 4: Pour your colorful mix into the buttered pan. Now, here is a secret. Wet your fingers with cool water. Then press the mixture down flat. The water stops the marshmallow from sticking to you. It feels a little silly, but it works perfectly.

Step 5: The hardest part is waiting. Let the pan sit for at least 30 minutes. This lets the treats become firm. Then you can cut them into beautiful squares. **What is your favorite colorful cereal? Share below!** Now, here are all the details for you.

Cook Time: 5min

Total Time: 40mins

Yield: 12

Category: Dessert

Make It Your Own

This recipe is like a blank canvas. You can paint it with so many flavors. I love to play around with different ideas. It makes the kitchen feel like a science lab. A very tasty one! Here are three fun twists I have tried. My neighbor's children loved the chocolate version.

See also [Green Punch Power Boost](#)

Chocolate Rainbow: Stir in a handful of chocolate chips at the very

end. The mix of sweet and chocolatey is wonderful.

Confetti Party: Use a box of fruity cereal and a box of Cocoa Pebbles together. It makes a speckled, marbled bar.

Nutty Crunch: Add some chopped, salted peanuts for a sweet and salty surprise. It is my husband's favorite.

Which one would you try first? Comment below!

The Perfect Plate

These treats are stars all on their own. But you can make them extra special. I like to serve them on a bright blue plate. The colors just pop. For a party, cut them into small squares. Everyone can have a little taste without feeling too full.

What should you drink with them? A tall, cold glass of milk is the classic choice. It cuts the sweetness perfectly. For the grown-ups, a cup of strong black coffee is lovely. The bitter coffee and the sweet treat are a perfect pair. **Which would you choose tonight?**



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Keeping Your Treats Fresh

These treats are best eaten in a day or two. Keep them in a sealed container on the counter. Do not put them in the fridge. The fridge makes them hard and less chewy.

You can also freeze them for later. Wrap each square tightly in plastic wrap. Then put them all in a freezer bag. I once forgot a batch in my freezer for a month. They were still a perfect surprise for my grandson's visit.

This matters because a ready treat brings joy on a busy day. Batch cooking lets you share sweet moments anytime. **Have you ever tried storing it this way? Share below!**

Fixing Common Treat Troubles

Sometimes the marshmallow mix gets too hard. This happens if you cook it too long. Just work quickly and remove the pan from the heat right away.

Another problem is sticky fingers when you press the mix down. I remember my first batch stuck to everything. Using damp fingers is the simple trick that saves you.

Your treats might also be too crumbly. This means you did not pack them down firmly. Pressing them well makes the bars hold their shape. Getting this right builds your kitchen confidence. A good texture makes the flavor even more fun to eat. **Which of these problems have you run into before?**

See also Strawberry Rhubarb Cheesecake Delight

Your Treat Questions Answered

Q: Can I make these gluten-free? A: Yes! Just use a gluten-free crispy rice cereal instead.

Q: Can I make them ahead of time? A: Absolutely. They are perfect for making a day early.

Q: What can I use instead of butter? A: Margarine works, but the taste will be a little different.

Q: Can I make a smaller batch? A: Sure. Just cut the recipe in half. Use a smaller pan too.

Q: Any fun add-in ideas? A: A handful of sprinkles makes them extra colorful for a party. *Fun fact: The first cereal treats were made with puffed wheat!* **Which tip will you try first?**

Happy Baking, My Friends

I hope you have so much fun making these bright treats. This recipe is all about creating small, sweet memories. I love hearing about your kitchen adventures.

Please share your creations with everyone. Your photos can inspire another young cook to try. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!
—Elowen Thorn.

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Author: Elowen Thorn

Cooking Method:[No-Bake](#)

Cuisine:[American](#)



Courses:[Dessert](#)

Difficulty: **Beginner**



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Prep time: **5 minutes**

Cook time: **5 minutes**

Rest time: **30 minutes**

Total time: **40 minutes**



Servings: **12 servings**

Best Season:**Summer**

Description

Fruity pebble treats mix gooey marshmallows with crunchy cereal for a

fast and fun no-bake dessert. Kids and adults both love these bright and crispy bars.

Ingredients

- 7 tablespoons butter
- 10 ounces miniature marshmallows
- 8 cups Fruity Pebbles cereal

Instructions

1. Prepare a 9×13 pan by rubbing the bottom and sides with butter. This can be easily done by using one end of a stick of butter. Set aside.
2. Melt butter in a large pan over medium heat. Add marshmallows, stirring until melted.
3. Remove the pan from the heat and immediately pour the cereal into the pan on top of the melted marshmallows. Stir as quickly as possible until well combined.
4. Pour the mixture into the prepared pan. Dampen the flat of your fingers with cool water and use these to evenly spread the mixture into the pan, packing it down.
5. Let the treats sit for at least 30 minutes before cutting into squares.

Keywords: Fruity Pebbles, Marshmallows, No-Bake, Dessert, Bars