

Blueberry Candy Corn Treats

Made in partnership with **Ghoul at Heart**



Servings: **16**

Prep Time: **1 hr**

Cook Time: **10 min**

INGREDIENTS

Blueberry Crispy Treats

- 1/4 cup butter
- 6 cups mini marshmallows

Blueberry Syrup for Icing

- 1 cup blueberries
- 1/3 cup sugar
- 1/2 cup water

- 1 1/2 cup dried blueberries
- 6 cups crispy rice cereal

Blueberry Icing & Assembly

- 3 cups powdered sugar, divided
- 1/4 cup + 1 teaspoon milk, divided

INSTRUCTIONS

Blueberry Crispy Treats

- 1** Line a 9 x 13-inch baking dish with parchment paper and set aside.
- 2** Add butter, marshmallows, and dried blueberries to a large pot or Dutch oven. Heat over medium-high heat, stirring continuously until marshmallows and butter are melted.
- 3** Turn off heat and add crispy rice cereal and stir until evenly coated. Turn out mixture into the prepared pan.

Continued on back.



INSTRUCTIONS CONTINUED

- Place another piece of parchment paper over top of mixture and press out evenly into the pan. Place in refrigerator to cool, about 10 minutes. Once cool, cut crispy treats into triangles and use your fingers to round out the corners and set aside on a wire rack. You can also use a candy corn-shaped cookie cutter to cut out crispy rice treats.

Blueberry Syrup for Icing

- Place blueberries, sugar, and water in a small saucepan and smash with a potato masher. Heat on medium-high heat and stir until sugar is dissolved.
- Bring a boil and boil for 2 minutes. Turn off heat and allow to cool for about 10 minutes.
- Strain mixture with a fine mesh strainer and reserve syrup to make the blueberry icing. Discard skins.

Blueberry Icing & Assembly

- Lightest shade (candy corn tops): Mix 1 cup powdered sugar, 2 teaspoons prepared blueberry syrup, and 2 tablespoons + 1 teaspoon milk in a small bowl and set aside.

- Lighter shade (candy corn base): Mix $\frac{1}{2}$ cup powdered sugar, 2 teaspoons prepared blueberry syrup, 3 teaspoons milk in a small bowl and set aside.
- Light shade (candy corn base): Mix $\frac{1}{2}$ cup powdered sugar, 3 teaspoons prepared blueberry syrup, 2 teaspoons milk in a small bowl and set aside.
- Darker shade (candy corn base): Mix $\frac{1}{2}$ cup powdered sugar, 4 teaspoons of prepared blueberry syrup, 1 teaspoon milk in a small bowl and set aside.
- Darkest shade (candy corn base): Mix $\frac{1}{2}$ cup powdered sugar, 5 teaspoons of prepared blueberry syrup in a small bowl and set aside.
- Dip or spoon the tops of each candy corn crispy treat in the lightest shade of the blueberry mixture and allow to dry on a wire rack.
- Dip or spoon the bases of four treats each into each shade of icing. Allow to dry on a wire rack and drizzle with extra icing for decoration, if desired.