

FROM THE KITCHEN OF...

& BIRDY PRETZELS

AVALANCHE COOKIES

INGREDIENTS

4.5	OZ	PEANUT BUTTER
16	OZ	WHITE CHOCOLATE CHIPS
70	GRAMS	RICE KRISPY CEREAL
60	GRAMS	MINI MARSHMALLOWS
		FLAKE SEA SALT TO TOP

**SERVINGS: 13 LARGE
COOKIES**

COOK TIME: 15 MINUTES

**COOK TEMPERATURE:
MEDIUM HEAT**

DIRECTIONS

- **IN A HEAT RESISTANT BOWL, PLACE YOUR PEANUT BUTTER & WHITE CHOCOLATE CHIPS AND PUT ON DOUBLE BOILER TO MELT.**
- **IN A SEPARATE BOWL WEIGH OUT THE RICE CRISPY CEREAL & MARSHMALLOWS.**
- **ONCE PEANUT BUTTER MIXTURE IS MELTED AND SMOOTH, POUR OVER CEREAL MIX AND STIR.**
- **USING A 3 TBSP. COOKIE SCOOP, PORTION COOKIES ONTO PARCHMENT PAPER OR SILICONE MAT, SPRINKLE WITH FLAKY SEA SALT AND LET SET UP.**
- **SERVE & ENJOY!**