RUFFLES® Crispy Treats with White Chocolate

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	15 min	25 min	8

Ingredients

- 1 bag (8 oz) RUFFLES® Original Flavored Potato Chips
- 1/4 cup unsalted butter
- 1 bag (8 cups/10 oz) mini marshmallows
- 1 tbsp vanilla extract
- 1 ½ cups white chocolate chips, divided
- 1 tsp coconut oil

How to make it

1. Lightly crush RUFFLES® Original Potato Chips into smaller pieces in the bag.
2. In a large saucepan set over low heat, melt butter. Add marshmallows. Stir constantly for 3 to 5 minutes or until marshmallows are completely melted. Stir in vanilla and remove from heat. Stir in 1/2 cup white chocolate chips.
3. Immediately stir in crushed potato chips until coated. Scrape into greased 9-inch square baking pan. Using wet hands or buttered spatula, press mixture into prepared pan.
4. Transfer remaining 1 cup white chocolate chips and coconut oil to heatproof bowl set over saucepan of barely simmering water. Stirring frequently, heat for 5 to 7 minutes or until white chocolate is smooth and melted. Drizzle melted white chocolate over chips mixture in pan. Let stand for 30 to 60 minutes or until chocolate is set.
5. Cut into squares to serve. Store in airtight container at room temperature for up to 3 days.

Made with

RUFFLES® Original Flavored Potato Chips