

## Chocolate Crisp Rice Cereal Candy Jack O'lantern Centerpiece



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- 1 plastic jack o'lantern shaped treat container
- 1/2 cup butter
- 6 cups or 3 (12 ounce) bags semi-sweet chocolate chips
- 3 (7 ounce) jars marshmallow crème or 3 (10 ounce) bags mini marshmallows
- 2 (15 ounce) boxes sweetened rice cereal with cocoa
- Royal icing
- Glow-in-the-dark creatures
- Spider rings with ring removed
- Individually wrapped candies
- Gummy worms

**Remove** handles from treat container. Cut jack o'lantern into 3 or 4 segments along lines. Do not cut through base of container. Use painter's tape to hold container together while making centerpiece. Grease inside of jack o'lantern mold with butter.

**In a large Dutch oven**, melt butter, chocolate chips, and marshmallow crème over medium-low heat until mixture is smooth and creamy. Remove from heat. Stir in cereal.

**Press** cereal mixture into jack o'lantern mold. Place a small bowl in top opening to hold cereal in place during initial setting of centerpiece. Chill jack o'lantern overnight, or until centerpiece has set. Press any remaining cereal mixture into a greased baking pan.

**Remove** jack o'lantern from refrigerator and sit for 1 hour to come to room temperature. Remove tape and pry sides of jack o'lantern off of centerpiece. Set centerpiece on serving plate.

**Decorate** jack o'lantern with royal icing for eyes, nose, mouth, and spider webs. Affix glow-in-the-dark bats and spiders with royal icing. Fill jack o'lantern with individually wrapped candies and gummy worms of choice.

**Cook's Note:** To make it easier to handle the jack o'lantern, split recipe in half and fill part of jack o'lantern. Repeat recipe for remaining ingredients. Crumble leftover cereal candy as a delicious topping with ice cream and hot fudge.

