



## Christmas 420 Frosted Flakes Wreaths

These ooey gooey treats are not only simple and easy to make but are quite addicting. Made with loads of fluffy marshmallows, signature Sammy-Butter and frosted flakes which makes them just Ggrreeeaattt!!! We think Tony the Tiger will even approve. This recipe yields 72 Christmas wreaths, and they certainly will not last. With a few key ingredients and simple steps, you are well on your way to this favorite holiday treat. Let's Get Baked with Sammy's Place 420!



Prep Time: 20 Minutes

Cook Time: 5 Minutes

Total Time: 25 Minutes

### Ingredients

- 1 ½ Cups Sammy-Butter
- 15 heaping Cups of Mini Marshmallows or about 52 Large Marshmallows

- 3 Teaspoons Green Food Coloring
- 18 Cups Frosted Flakes Cereal
- Red Frosting to Pipe Berries

## Instructions

- Measure Frosted Flakes into a large bowl.
- Melt Sammy-Butter in large pot over low heat.
- Once melted, add the marshmallows, and stir continuously until completely melted. Stir until well coated.
- Lay out a piece of parchment paper on a kitchen counter. Dollop spoonfuls of the frosted flake mixture onto the parchment paper.
- Grease your (clean) hands with Sammy-Butter. Using your fingers to shape each dollop into an individual wreath.
- Top each wreath with piped red frosting into 3 holly berries.



## Nutritional Facts

Calories: 89	Carbohydrates: 13 grams	Fat: 3 grams
Saturated Fat: 2 grams	Cholesterol: 10 milligrams	Sodium: 88 milligrams
Potassium: 10 milligrams	Sugar: 6 grams	Vitamin A: 235 IU
Vitamin C: 1.3 milligrams	Calcium: 2 milligrams	Iron: 1.9 milligrams

Store 420 Frosted Flakes Wreaths in an airtight container or Ziploc bag. Be sure to label the bag with edible information so as not to get in the wrong hands of unsuspecting individuals such as: kids, elderly, or pets. These will stay fresh for 5-7 days if they last that long. I recommend freezing them in a freezer Ziploc bag and will keep their potency up to 6 months. Please be aware the effects with Sammy-Butter may be felt from 10 minutes to 45 minutes, and last as long as 6-8 hours, or longer. Remember to start low and go slow!

We hope you enjoy this Sammy's Place 420 Signature recipe. Please feel free to drop us a comment or email at [Amy@sammysplace420.org](mailto:Amy@sammysplace420.org) on any questions or thoughts you may have. Please feel free to include pictures as we would love to hear from you. We value your feedback and strive to satisfy all our Sammy's Place 420 visitors.

Thank you for visiting [www.sammysplace420.org](http://www.sammysplace420.org) we appreciate you and your support. Have a blessed day and all of us from Sammy's Place 420 send you, our visitor positive vibes and love.



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