

Fluffy Crispy Coffee Bars

Ingredients:

3 to 5 ounces good-quality white chocolate, in chip form or chopped
1/4 cup (1/2 stick) sweet butter
1 7-1/2-ounce jar marshmallow fluff
2 generous tablespoons espresso powder (I use Williams-Sonoma's brand)
6 cups crisped rice cereal

Instructions:

Line a 9-by-13-inch pan with plastic wrap, and spray the sides and bottom of the lined pan with canola-oil spray.

Place the chocolate pieces in the top half of a double boiler to melt.

While the chocolate is melting, melt the butter in a 4-quart saucepan over low heat. When the butter has melted add the fluff and continue to stir. When the fluff has almost melted stir in the espresso powder. Continue to stir over low heat until all is melted and blended.

Remove the pan from the heat, and stir in the cereal. Using a spoon sprayed with canola-oil spray, spoon the mixture into the prepared pan, and smooth it out.

Drizzle the melted chocolate on top of the cereal mixture. Let the pan cool until the chocolate has hardened; then cut the confection into bars.

Makes about 30 bars. (The yield depends on how big you want to cut them; I prefer small pieces.)