

## **Stoner Candy Bites**

Shared from Bong Appetit Mastering the Art of Cooking with Weed

### **Ingredients**

- 2 cups crushed potato chips (we recommend Kettle Brand with sea salt)
- 2 cups crushed thin pretzels
- 2 cups crush corn flakes (or try rice krispies)
- 4 tablespoons infused butter
- 2 cups mini marshmallows
- 4 cups semisweet chocolate chips
- 1/2 pound unsweetened chocolate, coarsely chopped
- 4 tablespoons candy sprinkles (optional)
- Maldon sea salt (optional)

### **Instructions**

- Line a 9"x13" sheet pan with parchment paper and set aside.
- In a large bowl, combine the chips, pretzels and corn flakes and set aside.
- In a medium saucepan over medium heat, melt the infused butter. Add the marshmallows and cook, stirring, until melted and smooth, about 5 minutes. Pour the marshmallow-butter mixture over the potato chips mixture and stir to mix well. Transfer the mixture to the prepared pan and spread in an even layer, pressing it to flatten. Refrigerate for about 30 minutes, until cool.
- Pour water in a depth of 2 inches in a medium saucepan and bring to a gentle simmer over low heat. Put the chocolate chips and unsweetened chocolate in a heatproof bowl or double boiler pot and set over the water in the saucepan (make sure it's not touching the water). Heat, stirring, until chocolate has melted and is smooth.
- Spread the warm chocolate over the mixture in the pan. Top with sprinkles or a scattering of sea salt, if desired. Refrigerate, uncovered, until cooled completely. Cut the potato chip-marshmallow-chocolate mixture into 60 2"x1" pieces. Transfer to an airtight container and store in the refrigerator for up to 5 days.

**Notes**