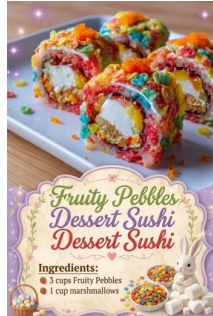


Fruity Pebbles Sushi - The No-Bake Rainbow Treat Kids Love

Fruity Pebbles Sushi - A Fun, No-Bake Rainbow Treat



TIME
30 min

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INGREDIENTS

5 cups Fruity Pebbles cereal
4 cups mini marshmallows
3 tablespoons butter
½ cup vanilla frosting (for filling)
Optional: fruit roll-ups, sprinkles, or candy strips

DIRECTIONS

1. Melt the : MarshmallowsIn a large saucepan over low heat, melt butter. Add marshmallows and stir until smooth and fully melted.
2. Add the : CerealRemove from heat and gently fold in Fruity Pebbles until evenly coated.
3. Shape the : BasePlace mixture onto a sheet of parchment paper. Press into a flat rectangle using lightly buttered hands or parchment.
4. Add the : FillingSpread a thin layer of frosting across the surface.
5. Roll : It UpCarefully roll the cereal mixture into a tight log, using parchment paper to help guide it.
6. Chill: Refrigerate for 20-30 minutes to firm up.
7. Slice and : ServeUse a sharp knife to slice into "sushi" rounds.
8. Optional: Wrap the outside with fruit roll-ups for a sushi-inspired look.

SWAPS & NOTES

and Fun Variations Swap cereals: Try Cocoa Pebbles for a chocolate twist.

Filling ideas: Use whipped frosting, marshmallow fluff, or even Nutella.

Extra flair: Roll the outside in additional cereal for extra crunch.

Holiday twist: Change colors based on the occasion.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/fruity-pebbles-sushi-the-no-bake-rainbow-treat-kids-love/>