

PERFECT RICE KRISPIE TREATS

WHAT YOU'LL NEED

Marshmallows Butter Vanilla Puffed Rice Cereal

INGREDIENTS

5 cups Rice Krispies 6-8 cups of marshmallows, two cups removed and set aside (about one 16oz pack) 1 stick of butter 1.5 t vanilla

INSTRUCTIONS

Makes 12 treats

- 1. Grease a 9x13 inch pan (for thinner treats) or a 9x9 pan (for thicker treats)
- 2. Set aside 3 cups of marshmallows
- 3. Brown the butter place all butter in a medium to large saucepan over medium heat. Once the butter starts to foam, stir continuously until there is a nutty aroma and the color begins to turn golden. Continue stirring until it starts to turn medium brown.
- 4. Remove from heat and immediately stir in 3 cups of marshmallows. Once they begin to melt, return the pot to medium/low heat.
- 5. Once the mixture is almost melted, remove it from the heat and toss in half of the cereal mixture and the remaining 3 cups of marshmallows.

6. Add the rest of the cereal.

7. Pour the mixture into the pan, avoiding pressing it down. Instead, grease a rubber spatula or your fingertips and gently smooth it to fill the pan.