Crispy Rice Treats

Ingredient List

salted butter (¼ cup)
marshmallows (300 g, ~ 40 large or 4 cups small)
puffed rice cereal (5 cups)
vanilla extract

Directions

Coat the inside of a 9”x9” baking pan with non-stick cooking spray, then line it with parchment paper and coat the parchment paper with non-stick cooking spray.

Melt **¼ cup salted butter** over medium-low heat. Add **300 g marshmallows**. Stir the marshmallows as they melt, making sure that the bottom doesn’t burn.

Once the marshmallows are completed melted, stir in **½ tsp vanilla extract** thoroughly.

Add **5 cups puffed rice cereal**, one cup at a time, until evenly mixed with the melted marshmallow.

Pour the mixture firmly into the prepared pan using slightly wetted finger tips.

Let the pan cool to room temperature before cutting into squares using a pizza cutter.

Makes 12 squares.

Notes

Doubling the recipe makes enough to fit into a 9”x13” baking pan.

Variations:

- Press a thin layer of mixture into lubricated muffin cups to form shells. Fill with ice cream and top with chocolate syrup.
- Before cutting, pour over melted chocolate (and/or butterscotch).
- Dip ends of squares in melted semi-sweet chocolate, then in chopped nuts. Place on waxed paper to harden.
- Substitute up to half of the puffed rice cereal for another fruity or chocolaty cereal.
- Mix in some M&M’s, Reece’s Pieces, crushed candy canes, etc., fruit, or nuts.
- Stir in ½ cup peanut butter to the melted marshmallow to make peanut butter treats.

Nutrition (per square)

Calories	160	Carbohydrate	30 g	Vitamin C	5 %DV
Total fat	4 g	Dietary fibre	0 g	Calcium	0 %DV
Saturated fat	3 g	Sugars	13 g	Iron	23 %DV
Cholesterol	10 mg	Protein	1 g		
Sodium	153 mg	Vitamin A	7 %DV		