



♥ recipes worth sharing

Rice Krispies Treats



Description:

These classic Rice Krispies Treats are sweet, chewy, and crisp, with a touch of vanilla that adds extra warmth without changing their familiar old-fashioned flavor.

INGREDIENTS

- 5 tablespoons butter, plus additional butter for the pan and pressing tool
- 1 package (10 ounces) miniature marshmallows
- 1 teaspoon pure vanilla extract
- 7 cups Rice Krispies cereal

RHINO TIP

Work quickly once the cereal is coated because the marshmallow mixture begins setting as it cools; having the pan and pressing tool prepared ahead of time makes the mixture much easier to spread evenly.



PREP TIME
10 min



COOK TIME
5 min



COOLING TIME
30 min



YIELD
About 24 treats

STEP-BY-STEP INSTRUCTIONS

1



Butter the baking dish.

Lightly butter a 9 × 13-inch baking dish. Butter a spatula or prepare a piece of wax paper for pressing the mixture into the pan.

2



Melt the marshmallows.

Melt the butter in a large saucepan over low heat. Add the marshmallows and cook, stirring constantly, until completely melted and smooth. Remove from the heat and stir in the vanilla extract.

3



Add the cereal in 2 batches.

Add 3½ cups Rice Krispies cereal and gently stir until coated. Add the remaining 3½ cups cereal and continue stirring gently until everything is evenly coated.

4



Press into the pan.

Immediately transfer the mixture to the prepared baking dish. Using the buttered spatula or wax paper, gently press it into an even layer without packing it down firmly.

5



Cool and cut.

Cool at room temperature for about 30 minutes, or until set. Cut the pan into 6 columns and 4 rows to make 24 treats.

TIPS & VARIATIONS

ADD MILK CHOCOLATE CHIPS

Add 1 cup milk chocolate chips with the second 3½ cups of cereal and gently stir until the chips are distributed throughout the mixture.



CHOCOLATE DRIZZLE

Drizzle the cooled treats with melted milk chocolate, semisweet chocolate, white chocolate, or a combination of white and regular chocolate.



ADD FESTIVE SPRINKLES

Gently fold in ¼ cup sprinkles just before transferring the mixture to the pan.



PEANUT BUTTER FINISH

Spread a thin layer of melted peanut butter chips over the cooled treats for a sweet, nutty topping.



CLEANER CUTS

Lightly butter the knife before slicing and wipe it clean between cuts.

♥ Family favorites, one recipe at a time. ♥