

Homemade Rice Krispies Treats: Simple, Delicious

Ingredients

- 3 tablespoons butter
- 1 package (10 oz) marshmallows (or about 6 cups of mini marshmallows)
- 6 cups Rice Krispies cereal



Directions

Prepare the Pan: Grease a 9x13-inch baking pan with butter or non-stick cooking spray. This helps the treats come out easily and prevents sticking.

Melt the Butter: In a large saucepan, melt the butter over low heat. Be careful not to burn it.

Add Marshmallows: Once the butter is melted, add the marshmallows to the pan. Stir continuously until the marshmallows are completely melted and smooth.

Combine with Cereal: Remove the saucepan from heat. Add the Rice Krispies cereal to the melted marshmallow mixture. Stir gently until the cereal is evenly coated with the marshmallow mixture.

Press into Pan: Transfer the mixture to the prepared pan. Using a buttered spatula or wax paper, press the mixture evenly into the pan. Be sure to press it down firmly so that the treats hold together well.

Cool and Cut: Let the treats cool in the pan for about 1 hour or until set. Once cool, cut them into squares or rectangles.

Enjoy: Serve and enjoy your homemade Rice Krispies Treats!

Tips:

1. For a fun twist, you can mix in some chocolate chips, M&Ms, or sprinkles before pressing the mixture into the pan.
2. If you like your treats extra gooey, you can use slightly less cereal or more marshmallows.

Enjoy your treats!