



Christmas
RICE KRISPIE TREATS

Ingredients

- 6 cups Rice Krispies cereal
- 4 tablespoons unsalted butter
- 1 bag (10 oz) mini marshmallows
- Green food coloring (optional for a festive touch)
- Red and green sprinkles
- White icing (optional)
- Candy canes or edible stars (optional)

Prep the Pan: Lightly grease a 9x13-inch baking pan with cooking spray or a bit of butter. Set aside.

Melt Butter and Marshmallows: In a large microwave-safe bowl, microwave the butter for about 45 seconds or until melted. Add the mini marshmallows to the bowl, tossing them to coat with the melted butter. Microwave the marshmallow mixture for 1 minute, then stir. Continue microwaving in 30-second intervals, stirring in between, until the marshmallows are fully melted and smooth.

Add Food Coloring: If you're using green food coloring for a festive look, stir it in now, adding a few drops at a time until you reach the desired color.

Mix in Rice Krispies: Add the Rice Krispies cereal to the marshmallow mixture. Stir until the cereal is well coated.

Transfer to Pan: Quickly transfer the mixture to your prepared pan. Using a buttered spatula or wax paper, evenly press the mixture into the pan. Be gentle to avoid making the treats too compact.

Decorate: While still warm, sprinkle with red and green sprinkles. Drizzle with white icing, and add candy canes or edible stars, if desired.

Cool and Serve: Allow the treats to cool completely at room temperature. Once cooled, cut into squares or rectangles.

Enjoy: Serve your festive Rice Krispie treats and enjoy the holiday cheer!