

Perfect Rice Crispy Treats

1/8 c. butter (substitute coconut oil for lactose-free treats ☺)

6-7 oz. large marshmallows (2/3 bag)

¼ t. vanilla

4 c. Rice Crispy cereal

Grease a 9x9 dish with butter.

Melt butter in a large microwavable bowl. Add marshmallows and stir to coat marshmallows with butter. Microwave until marshmallows become larger and soft. Add vanilla and stir together well.

Add Rice Crispies and stir well.

Use a piece of parchment paper, spread over the top of the rice crispy treats in the pan, and use to press them in without them sticking!

S'Mores Variation:

Additional ingredients:

6 graham crackers (whole, 2 squares together)

¾ c. mini marshmallows

¼ c. mini chocolate chips

Reduce Rice Crispies to 3 c. and replace with 1 c. crushed graham crackers. (Crush graham crackers in a gallon Ziploc bag with a rolling pin. Roll over it only about once, crushing into small pieces, not into dust! Then sift to remove graham dust.)

After stirring the Rice Crispy/graham mixture into the melted marshmallows, toss in mini marshmallows and mini chocolate chips and stir quickly until evenly distributed (so chocolate chips don't melt!). Then press into buttered 9x9 dish.