

Homemade Rice Krispie Treats

Make perfect homemade Rice Krispie treats with just 3 ingredients! Easy stovetop recipe with tips for chewy, crispy results every time.

9	1	10	8	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Homemade Rice Krispie Treats

Ingredients

- 6 tbsp butter
- 16 oz marshmallow

Instructions

- 1 Prepare the workspace**

Grease a 9x13 inch baking pan with butter or cooking spray. Line with parchment paper, leaving overhang for easy removal. Measure out 6 cups Rice Krispies cereal into a large greased mixing bowl.
- 2 Melt the butter**

Melt 6 tablespoons butter in a large saucepan over low heat, stirring occasionally until completely liquid, about 2-3 minutes.
- 3 Add marshmallows**

Add 16 oz marshmallows to the melted butter and stir constantly over low heat until about three-quarters of the marshmallows are melted, about 3-4 minutes.
- 4 Finish melting**

Remove pan from heat and continue stirring vigorously with a rubber spatula until all marshmallows are completely melted and the mixture is smooth and glossy, about 1-2 minutes.
- 5 Combine with cereal**

Pour the hot marshmallow mixture over the Rice Krispies cereal and fold together gently but thoroughly until every piece of cereal is evenly coated with the marshmallow mixture.
- 6 Press into pan**

Transfer mixture to the prepared pan and press into an even layer using lightly greased hands or a greased spatula, applying gentle pressure to avoid compacting too firmly.
- 7 Cool and cut**

Let treats cool at room temperature for 30 minutes until completely set. Lift from pan using parchment overhang and cut into 16 squares with a sharp knife.

Tips

Use fresh marshmallows for the best results - stale marshmallows won't melt as smoothly and can create lumpy treats.

Melt marshmallows over low heat and remove from heat while a few lumps remain - the residual heat will finish melting them without overcooking.

Grease your hands or spatula with butter when pressing the mixture into the pan to prevent sticking.

Don't press the mixture too firmly into the pan - gentle, even pressure maintains the light, airy texture.

Let treats cool completely before cutting for clean edges, or cut while slightly warm for softer, more rustic squares.

Use a 9x13 inch pan for standard thickness, or an 8x8 inch pan for thicker, chewier treats.

Line your pan with parchment paper for easy removal and perfect presentation.

Add a pinch of salt to enhance the sweet flavors and balance the overall taste.