

Rice Krispies Treats

Classic homemade Rice Krispies Treats with just 3 ingredients - butter, marshmallows, and cereal. Crispy, chewy, and perfectly sweet in 10 minutes.

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Rice Krispies Treats

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- 6 tbsp butter
- 450 g marshmallow

Yap?l???

- Prepare the pan**

Grease a 9x13-inch baking pan with butter or cooking spray, coating the bottom and sides completely.
- Melt the butter**

Heat 6 tablespoons of butter in a large saucepan over medium-low heat until completely melted, about 2-3 minutes.
- Add marshmallows**

Add 450g of marshmallows to the melted butter and stir continuously until they begin to soften and lose their shape, about 2-3 minutes.
- Remove from heat**

Remove the pan from heat and continue stirring vigorously until the marshmallows form a smooth, creamy mixture with no lumps remaining.
- Combine with cereal**

Add the Rice Krispies cereal to the marshmallow mixture and fold together gently (mixing by lifting and turning rather than stirring) until every piece of cereal is evenly coated.
- Shape the treats**

Transfer the mixture to the prepared pan and press down gently with greased hands or a buttered spatula until the surface is even and level.
- Cool**

Cool at room temperature for 30 minutes until the treats feel firm to the touch and hold their shape when pressed lightly.
- Cut**

Cut into 16-20 squares using a sharp knife, wiping the blade clean between cuts for neat edges.

?puçlar?

Use European-style butter with higher fat content (82%) for richer flavor and better texture than regular American butter.

Choose fresh mini marshmallows for smoothest melting - avoid large marshmallows which melt unevenly and can create lumps.

Keep heat at medium-low when melting marshmallows to prevent them from becoming tough and chewy from overheating.

Stir constantly while melting to ensure even heating and prevent the marshmallows from sticking to the bottom of the pan.

Press the mixture gently into the pan - over-compacting will create dense, hard treats instead of light and airy ones.

Grease your hands or spatula with butter when pressing the mixture to prevent sticking and ensure even distribution.

Let treats cool completely before cutting, about 30 minutes, or they'll fall apart and lose their shape.

Use a sharp knife wiped clean between cuts to create neat, professional-looking squares without tearing.