



Gourmet Rice Krispie Treats

- 4 Tablespoons butter
- 4 cups miniature marshmallows
- 1 teaspoon Cookie Nip
- 6 cups Rice Krispies cereal

Grease a 9 x 13" pan with butter. On low heat in a large pot, melt butter and marshmallows. It will take a while to melt them but don't turn up the heat. It will cause your treats to become hard and yucky. Once the marshmallows and butter are melted, stir in Cookie Nip and Rice Krispies. Mix well. Pour into pan and press with your hands. If the marshmallow-y mix sticks to your hands, wash your hands. It won't stick to wet hands! Add sprinkles on top if you like yours to look happy.

That just looks like a standard Rice Krispie treat, which is good by itself, but think of how you could jazz up that favorite treat! Begin by thinking of what you like that you also have in the pantry. I like to frost them with buttercream. I also like to add chocolate chips, heath bar chips, strawberry marshmallows, peanut butter, graham cracker crumbs, cookie dough, or butterscotch chips right before I add the Rice Krispies.

Homework:

Make Rice Krispie featuring your own spin on an old recipe for your family. Post your picture making it on the Cookie School page.

Extra Credit:

Who invented the Rice Krispie treat and for what purpose?