

## Easy S'mores Rice Krispie Treats - No Fire Needed!

### S'mores Rice Krispie Treats



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

#### INGREDIENTS

6 cups Rice Krispies cereal  
... cup unsalted butter ?  
1 package (10 oz) mini marshmallows (or 4 cups regular)  
 $\frac{1}{2}$  cup graham cracker crumbs  
 $\frac{1}{2}$  cup chocolate chips (milk or semi-sweet) ?  
 $\frac{1}{2}$  cup mini marshmallows (optional, for topping)  
Extra graham cracker crumbs, for topping (optional)

#### DIRECTIONS

1. Prepare the Pan: Grease a 9x13-inch baking dish with butter or cooking spray. Tip: Line it with parchment for even easier removal.
2. Melt Butter & Marshmallows: In a large saucepan over low heat, melt the butter. Add the mini marshmallows and stir constantly until smooth and fully melted.
3. Mix in the Cereal: Remove from heat. Stir in graham cracker crumbs until well blended. Add the Rice Krispies cereal and stir until everything is fully coated in the marshmallow mixture.
4. Fold in Chocolate & Marshmallows: Gently fold in chocolate chips and extra mini marshmallows (if using). Don't overmix-the chips will melt slightly but should still hold some shape.
5. Press into the Pan: Pour the mixture into your prepared dish. Use a greased spatula or hands to press the mixture down evenly.
6. Add the Topping: Sprinkle extra graham cracker crumbs and mini marshmallows on top for that s'mores look. Lightly press them into the surface.
7. Cool and Cut: Let cool at room temperature for about 30 minutes. Cut into squares or rectangles and serve.
8. Serve and Store: Store in an airtight container at room temperature for up to 3 days (if they last that long!).

#### TIPS FOR SUCCESS

Low heat = smoother marshmallow melt.

Older ones get sticky and don't melt as evenly.

Spray your spatula or hands with non-stick spray to prevent sticking while pressing.

Use a kitchen torch on the top mini marshmallows for a fire-roasted finish.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/easy-smores-rice-krispie-treats-no-fire-needed/>