

Rice Krispie Chocolate Chip Cookies (With Marshmallows!)

If you've ever wanted your chocolate chip cookies to have



OVEN
350°F

TIME
30 min

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INGREDIENTS

Dry:

2 cups Rice Krispies cereal

1 1/2 cups all-purpose flour

1/2 tsp baking soda

1/2 tsp salt

Wet:

1 cup unsalted butter, softened

1 cup brown sugar, packed

1/2 cup granulated sugar

2 large eggs

2 tsp vanilla extract

Mix-ins:

1 1/2 cups chocolate chips

1/2 cup mini marshmallows (optional but highly recommended)

Directions:

1. Preheat & Prep:

2. Mix Dry Ingredients:

Flour

Baking soda

Salt

3. Cream Butter & Sugar:

Butter

Brown sugar

Granulated sugar

4. Add Eggs & Vanilla:

5. Combine Wet & Dry:

6. Fold in the Fun:

Rice Krispies

Chocolate chips

Mini marshmallows (if using)

7. Scoop & Bake:

8. Cool:

Tips for Success:

Use softened butter, not melted-it gives the cookies the best structure.

Add a tiny sprinkle of sea salt before baking for a gourmet flair.

DIRECTIONS

1. **Preheat & Prep:** Preheat your oven to 350°F (175°C). Line a baking sheet with parchment paper or a silicone baking mat.
2. **Mix Dry Ingredients:** In a medium bowl, whisk together:
3. Flour
4. Baking soda
5. Salt
6. Set aside.
7. **Cream Butter & Sugar:** In a large bowl, cream together:
8. Butter
9. Brown sugar
10. Granulated sugar
11. Beat until light and fluffy (about 2-3 minutes with a hand mixer).
12. **Add Eggs & Vanilla:** Mix in the eggs one at a time, then stir in the vanilla extract until well combined.
13. **Combine Wet & Dry:** Gradually add the dry mixture into the wet, mixing until just combined-don't overmix.
14. **Fold in the Fun:** Stir in:
15. Rice : Krispies
16. Chocolate chips
17. Mini marshmallows (if using)
18. Use a spatula or wooden spoon and fold gently so you don't crush the cereal.
19. **Scoop & Bake:** Scoop tablespoon-sized amounts of dough and place on your prepared baking sheet, leaving 2 inches between each.
20. Bake for 8-10 minutes, or until the edges are golden brown and the centers look slightly underbaked

(they'll firm up as they cool).

21. Cool: Let the cookies cool on the sheet for 5 minutes, then transfer to a wire rack to cool completely.
22. Tips for Success: Use softened butter, not melted-it gives the cookies the best structure.
23. Add a tiny sprinkle of sea salt before baking for a gourmet flair.
24. Want bigger cookies? Use a cookie scoop and add 1-2 extra minutes of baking.
25. Don't skip parchment-these cookies are delicate when hot!

TIPS FOR SUCCESS

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Use a cookie scoop and add 1-2 extra minutes of baking.

Don't skip parchment-these cookies are delicate when hot!

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

Original recipe: <https://chefmaniac.com/rice-krispie-chocolate-chip-cookies-with-marshmallows/>