

Red Velvet Rice Krispies Treats - The Perfect No-Bake Dessert Twist

Red Velvet Rice Krispies Treats - A Sweet, Festive Twist on a Classic Favorite



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15 min

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INGREDIENTS

10.5 oz mini marshmallows
3 tablespoons butter
 $\frac{1}{2}$ teaspoon vanilla extract
 $\frac{3}{4}$ cup red velvet cake mix
6 cups crispy rice cereal
 $\frac{1}{2}$ teaspoon red food coloring (optional, for deeper color)

DIRECTIONS

- Step 1 - Melt the Marshmallows:** In a large pot over medium-low heat, melt the butter and mini marshmallows together, stirring constantly, until smooth and fully combined.
- Step 2 - Add Flavor:** Stir in the vanilla extract, red velvet cake mix, and red food coloring (if using). Mix until evenly blended and luscious red in color.
- Step 3 - Add Cereal:** Remove the pot from heat and gently fold in the crispy rice cereal until it's fully coated with the red velvet-marshmallow mixture.
- Step 4 - Shape and Set:** Spread the mixture evenly into foam trays or a lined baking sheet. Use a spatula or lightly greased hands to press it flat into an even layer.
- Step 5 - Cool and Serve:** Cover with plastic wrap and let the treats cool and firm up for 30-60 minutes before slicing into squares and serving.

SWAPS & NOTES

You can sub in plain white cake mix and add food coloring-but keep the amount small so it doesn't overpower the flavor.

The cake mix provides some color, but extra food coloring enhances that iconic red velvet hue.

Mini Marshmallows : These melt faster and more evenly than large ones, giving you the perfect gooey base.

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TIPS FOR SUCCESS

Don't Overheat : Keep your heat low to avoid scorching the butter or marshmallows.

Use Fresh Marshmallows : Old marshmallows don't melt well and will result in stiff treats.

Shape Fast : Once the cereal is mixed in, work quickly before it starts to set.

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

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