

How to Make the Best Brown Butter Rice Crispy Treats Ever

6 tablespoons unsalted butter



TIME
5-7 min

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INGREDIENTS

- 6 tablespoons unsalted butter
- 1 (10-ounce) bag mini marshmallows
- 6 cups Rice Krispies cereal
- 1 teaspoon vanilla extract
- Pinch of salt

Swaps and Notes:

Butter: Use unsalted butter for this recipe. It allows you to control the amount of salt in the final product.

Marshmallows: Mini marshmallows are best for melting evenly and quickly. If you only have large marshmallows, be sure to cut them into smaller pieces.

Cereal: While Rice Krispies are the classic choice, you can also use other puffed rice cereals.

Vanilla and Salt: Don't skip the vanilla and salt! The vanilla enhances the flavor, and the salt balances the sweetness, making the treats taste more complete.

Step-by-Step Instructions:

Brown the Butter: In a large saucepan or pot, melt the butter over medium heat. Continue to cook, stirring occasionally, until the butter begins to foam. You'll see golden-brown specks forming at the bottom of the pan and a wonderfully nutty aroma will fill your kitchen. This is the magic! This process takes about 5-7 minutes.

Melt the Marshmallows: Once the butter is browned,

reduce the heat to low. Add the entire bag of mini marshmallows and stir continuously with a spatula until they are completely melted and smooth. This should only take a couple of minutes.

Add Flavor: Remove the pot from the heat. Stir in the vanilla extract and the pinch of salt.

Add the Cereal: Immediately add the 6 cups of Rice Krispies cereal to the marshmallow mixture. Stir gently but quickly until all the cereal is evenly coated.

Press into Pan: Pour the mixture into a lightly greased 9x13-inch baking dish. Use a greased spatula or a piece of parchment paper to gently press the mixture evenly into the pan. Do not press too hard, as this will make the treats dense and hard.

Cool and Cut: Let the treats cool completely at room temperature for about 1 hour. Once set, cut into squares and serve.

Tips for Success:

Watch the Butter Closely: Brown butter can go from perfectly nutty to burned in a matter of seconds.

Keep a close eye on it and remove it from the heat as soon as you see those golden-brown specks and smell the nutty aroma.

Don't Over-mix: When you add the cereal, stir just enough to coat it. Over-mixing can break up the cereal and make the treats less crispy.

Gentle Pressing: When pressing the mixture into the pan, be gentle. A light touch ensures the treats stay light and chewy, not hard and compact.

Fresh Ingredients: Use fresh marshmallows and fresh cereal for the best texture and flavor. Stale marshmallows won't melt as well, and stale cereal will lose its crunch.

Serving Suggestions and Pairings:

Nutritional Information (per serving, approximate):

Calories: 150 kcal

Carbohydrates: 28g

Protein: 2g

Fat: 4g

Saturated Fat: 2g

Cholesterol: 10mg

Sodium: 100mg

Fiber: 0g

Sugar: 16g

Storage and Leftover Tips:

More Recipes You'll Love:

DIRECTIONS

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10. Fresh : Ingredients: Use fresh marshmallows and fresh cereal for the best texture and flavor. Stale marshmallows won't melt as well, and stale cereal will lose its crunch.
11. Serving Suggestions and Pairings: These treats are perfect on their own, but they're even better with a few fun additions. You can top them with a sprinkle of flaky sea salt, a drizzle of melted chocolate, or even some festive sprinkles. They're a fantastic addition to any dessert table and a perfect treat for a lunchbox. For another quick, no-bake dessert, try making some no-bake monster cookie energy balls or smores bark.
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18. Sodium: 100mg
19. Fiber: 0g
20. Sugar: 16g
21. Disclaimer: Nutritional values are estimates and can vary based on specific ingredients and portion sizes.
22. Storage and Leftover Tips: Store these treats in an airtight container at room temperature for up to 3 days. They will become harder and less fresh after that. You can also freeze them for longer storage-just wrap them individually in plastic wrap and then place them in a freezer-safe bag for up to 2 months. Thaw them at room temperature for about 30 minutes before serving.
23. More Recipes You'll Love: If you're a fan of easy, sweet, and no-bake treats, you might also like these other recipes:
24. These : [Old School No-Bake Cookies Never Fail Me and I've Made Them 100 Times](#)
25. This : [Edible Cookie Dough](#) is my favorite no-bake treat for late-night cravings

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

Original recipe: <https://chefmaniac.com/how-to-make-the-best-brown-butter-rice-crispy-treats-ever/>