

## Easter Rice Krispie Treats - A Fun & Festive No-Bake Dessert!

Easter Rice Krispie Treats: A Sweet Spring Surprise! ??



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

- 6 cups Rice Krispies cereal
- 1 bag (10 oz) marshmallows
- 3 tablespoons butter
- Food coloring (optional)
- Easter-themed sprinkles (optional)

How to Make Easter Rice Krispie Treats:

#### 1. Melt the Butter:

In a large pot, melt the butter over low heat, stirring occasionally.

#### 2. Melt the Marshmallows:

Once the butter is melted, add the marshmallows and stir continuously.

Keep stirring until the marshmallows are fully melted and smooth.

#### 3. Add Food Coloring (Optional):

For colorful Easter treats, add a few drops of pastel food coloring to the melted marshmallows. Stir until fully mixed.

#### 4. Mix in the Rice Krispies:

Remove the pot from heat.

Add Rice Krispies cereal and stir until completely coated in the marshmallow mixture.

#### 5. Press into a Pan:

Grease a 9x13-inch baking dish with butter or cooking spray.

Pour the mixture into the dish and gently press down with a spatula or buttered hands.

#### 6. Add Easter Sprinkles:

While still warm, sprinkle Easter-themed sprinkles, candy eggs, or pastel M&M's on top.

#### 7. Cool & Cut into Shapes:

Let the treats cool for at least 30 minutes before cutting.

Use a knife for squares or cookie cutters for fun Easter shapes like bunnies, eggs, or flowers!

#### 8. Enjoy Your Easter Treats!:

Serve immediately, or store in an airtight container for up to 3 days.

Pro Tips for the Best Rice Krispie Treats:

Fun Variations to Try:

What to Serve with Easter Rice Krispie Treats:

FAQs About Easter Rice Krispie Treats:

A Fun, Easy & Festive Easter Treat for All Ages!:

## DIRECTIONS

1. **Melt the Butter:** In a large pot, melt the butter over low heat, stirring occasionally.
2. **Melt the Marshmallows:** Once the butter is melted, add the marshmallows and stir continuously.
3. **Keep stirring** until the marshmallows are fully melted and smooth.
4. **? Tip:** Keep the heat low to prevent burning!
5. **Add Food Coloring (Optional):** For colorful Easter treats, add a few drops of pastel food coloring to the melted marshmallows.
6. **Stir** until fully mixed.
7. **? Fun Idea:** Divide the melted mixture into separate bowls and use different colors for a multi-colored effect!
8. **Mix in the Rice Krispies:** Remove the pot from heat.
9. **Add :** Rice Krispies cereal and stir until completely coated in the marshmallow mixture.
10. **Press into a Pan:** Grease a 9x13-inch baking dish with butter or cooking spray.
11. **Pour the mixture** into the dish and gently press down with a spatula or buttered hands.
12. **? Tip:** Don't press too hard, or the treats will be too dense and firm!
13. **Add Easter Sprinkles:** While still warm, sprinkle Easter-themed sprinkles, candy eggs, or pastel M&M's on top.
14. **Cool & Cut into Shapes:** Let the treats cool for at least 30 minutes before cutting.
15. **Use a knife** for squares or cookie cutters for fun Easter shapes like bunnies, eggs, or flowers!

16. Enjoy Your Easter Treats!: Serve immediately, or store in an airtight container for up to 3 days.
17. Pro Tips for the Best Rice Krispie Treats: ? Use Fresh Marshmallows - Old marshmallows don't melt as smoothly and can result in a tough texture.? Grease Your Hands - Butter or spray your hands to prevent sticking when pressing the mixture into the pan.? Don't Overpack the Pan - Gently press the mixture into the pan to keep treats light and chewy.? Add Extra Marshmallows - Stir in ½ cup of mini marshmallows before pressing into the pan for extra gooey bites!
18. Fun Variations to Try: ? Springtime Rice Krispie Treats - Use pink, green, and yellow food coloring for a festive look!? Chocolate Easter Rice Krispie Treats - Stir in chocolate chips or drizzle with melted chocolate.? Carrot Patch Rice Krispie Treats - Add crushed Oreos & green icing "carrot tops" for a fun garden look.? Rice Krispie Cupcakes - Press the mixture into cupcake liners for individual servings.
19. What to Serve with Easter Rice Krispie Treats: These sweet, crunchy treats pair perfectly with:
20. ? Hot Chocolate or Coffee - A warm drink to complement the marshmallow goodness.? Fresh Fruit - Strawberries or raspberries balance the sweetness.? Mini Chocolate Eggs - A fun, edible Easter basket addition!? Lemon Bars or Sugar Cookies - Light, citrusy treats to brighten up your dessert spread.
21. FAQs About Easter Rice Krispie Treats: Q: Can I make these ahead of time?A: Yes! Store them in an airtight container at room temperature for up to 3 days.
22. Q: Can I freeze Rice Krispie treats?A: It's not recommended-they lose their chewy texture when frozen.
23. Q: How do I keep them from getting too hard?A: Don't overheat the marshmallows, and don't press the mixture too firmly into the pan!
24. Q: Can I make these dairy-free?A: Yes! Use vegan butter and dairy-free marshmallows for a dairy-free version.
25. A Fun, Easy & Festive Easter Treat for All Ages!: These Easter Rice Krispie Treats are crunchy, gooey, colorful, and totally irresistible! Whether you make them classic, colorful, or decorated with festive sprinkles, they're guaranteed to bring joy to your Easter celebrations.

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

Original recipe: <https://chefmaniac.com/easter-rice-krispie-treats-a-fun-festive-no-bake-dessert/>