

## The Ultimate No-Bake Dessert: Chocolate Rice Krispie Delights You'll Make Again and Again

These treats are incredibly simple yet so satisfying. Here's why I keep making them:



CHOCOLATE RICE KRISPIE DELIGHTS

*You Will Need*

4 cups Rice Krispies cereal  
3 cups mini marshmallows  
3 tablespoons butter  
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**TIME**  
**15 min**

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### INGREDIENTS

6 cups Rice Krispies cereal  
1/4 cup unsweetened cocoa powder  
1/2 cup unsalted butter  
10 oz mini marshmallows  
1 cup semi-sweet chocolate chips (melted)  
1 teaspoon vanilla extract  
A pinch of salt

### DIRECTIONS

- 1.** Prep the Pan: I line a 9x13-inch pan with parchment paper or lightly grease it for easy removal later.
- 2.** Melt the Butter and Marshmallows: In a large saucepan over medium heat, I melt the butter. Then I add the marshmallows and stir constantly until smooth and completely melted.
- 3.** Add Cocoa and Vanilla: Once the marshmallows are melted, I stir in the cocoa powder, melted chocolate chips, vanilla extract, and a pinch of salt. The mixture becomes silky and smells amazing.
- 4.** Mix in the Cereal: I remove the pan from heat and quickly fold in the Rice Krispies cereal until everything is evenly coated in that chocolatey goodness.
- 5.** Press and Set: I press the mixture firmly into the prepared pan with a spatula or clean hands (I like to grease my hands lightly with butter to make this easier).
- 6.** Cool and Slice: I let the treats cool for about 30 minutes at room temperature, then cut them into squares. If I'm feeling extra fun, I drizzle melted white chocolate or add sprinkles on top.

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

Original recipe: <https://chefmaniac.com/the-ultimate-no-bake-dessert-chocolate-rice-krispie-delights-youll-make-again-and-again/>