

# Rice Krispies Treats •

## Ingredients

Salted butter (Kerrygold) . . . 6 Tbsp  
Small marshmallows . . . . . 16 oz bag  
Mexican vanilla extract . . . . . 1 tsp  
Rice Krispies cereal . . . . . 6 cups

## Directions

Use a large pot — Line a 9 inch×9 inch baking dish with parchment paper

1. In the pot, melt 6 Tbsp. **butter** over *medium-low* heat.
2. Add all but 1 cup of **marshmallows** to the melted **butter**.
3. Reduce heat to *low* and stir continuously until **marshmallows** are completely melted.
4. Remove from heat, add 1 tsp. **vanilla extract** and stir to combine.
5. Add 6 cups **Rice Krispies** cereal and remaining 1 cup **marshmallows**, stirring until well combined.
6. Pour the mixture into the prepared baking dish, spreading it evenly.
7. Allow to cool for 1 *hour* before cutting into squares.
8. Store at room temperature away from light and heat.

*Note: These treats taste best after 2 days.*