Rice Crispies Treats

Ingredients

Cooking spray	Butter, salted 8 Tbsp.
Rice Crispies cereal 6 cups	Mexican Vanilla tsp.
Add-ins (optional) ½ cup	Salt pinch
Marshmallows 16 oz.	•

Directions

- 1. Lightly grease 9x9 or 9x13 baking dish and spatula with cooking spray.
- 2. In a large bowl, combine dry **cereal**, I cup **marshmallows**, and other ingredient (such as semi-sweet chocolate chips, M&M's, or peanut butter chips), set aside.
- 3. Melt butter in a large casserole pan (5-6 Qt.) over medium low heat.
- 4. Add most of the **marshmallows**.
- 5. Reduce heat to low and stir until melted.
- 6. Add vanilla and a pinch of salt, then mix well.
- 7. Remove from heat, then add cereal, reserved marshmallows, and optional ingredient
- 8. Mix immediately using a lightly greased spatula, covering all cereal.
- 9. Transfer mixture into baking dish then smooth with a spatula.

Cool for at least one hour before enjoying — Cover tightly and store at room temperature up to 4 days — Allow to set for one day for best texture and flavor