



# Hazelnut Marshmallow Squares

**with Brown Butter**



Puffed rice and marshmallow squares—the beloved childhood treat—will never go out of style. We love how simple and easy this no-bake dessert is to make. Still, we couldn't resist a couple cheffy upgrades: nutty brown butter for added richness and toasted hazelnuts for crunch. Sweet, crispy, chewy...what could be better?

40–50 minutes

4 servings

350 calories per serving

## Ingredients

- ¼ cup hazelnuts
- 1 half stick unsalted butter
- 3 cups mini marshmallows
- 4 cups puffed rice
- 1 aluminum tin

## You'll need

- canola oil
- kosher salt
- 10" large pot

## Recipe tips

Be sure to read through the entire recipe before you begin cooking. Trust us—you'll be glad you did!

Brown butter is easy to make, but does require paying attention so it doesn't burn. Swirl the pot around or stir often.

The residual heat from the brown butter should be enough to melt the marshmallows. If it's too cool, return pot to low heat and stir just until the marshmallows are melted, then remove from heat.

The puffed rice and marshmallow mixture will be very sticky. Work quickly so the cereal is evenly coated before it begins to cool and harden (a rubber spatula is a great tool for this).



### 1. Prepare ingredients

Roughly chop **hazelnuts**, or leave in bag and gently crush with the bottom of a heavy pan. Rub **1 teaspoon canola oil** inside **aluminum tin**, reshaping if bent.



### 2. Brown butter and toast hazelnuts

Heat **butter** and **hazelnuts** in a large pot over medium heat. Swirl pot occasionally until butter turns golden and fragrant and hazelnuts are toasted, 7–9 minutes (see recipe tip). Remove pot from heat and stir in **½ teaspoon salt**.



### 3. Melt marshmallows

Using a slotted spoon, transfer **half of toasted hazelnuts** to a small bowl and reserve for Step 5; leave remainder in pot with brown butter. Add **marshmallows** to pot, still off heat, and stir until melted and smooth (see recipe tip).



### 4. Stir in puffed rice

To pot with melted marshmallows and hazelnuts, add **puffed rice** and **¼ teaspoon salt**. Working quickly, stir well until puffed rice is fully coated (see recipe tip).



### 5. Set hazelnut-marshmallow mixture

Working quickly, transfer **hazelnut-marshmallow mixture** to prepared **tin** and press into an even layer, being sure to fill edges and corners of tin. Sprinkle over **reserved toasted hazelnuts**, pressing lightly to adhere. Set aside at room temperature or refrigerate until set and completely cool, about 20 minutes. Use the downtime to relax or get ahead on dishes.



### 6. Plate marshmallow squares

Once cool, cut **hazelnut-marshmallow mixture** into 2-inch squares (or any desired shape). Enjoy!