

Tasty!

THE BEST EVER RICE KRISPIE TREATS RECIPE

yield: 12-15 SQUARES

prep time: 5 MINUTES

cook time: 5 MINUTES

additional time: 5 MINUTES

total time: 15 MINUTES

We've perfected this The Best Ever Rice Krispie Treats Recipe over the years and it makes the best Rice Krispie Treats (in under 15 minutes) that we've ever tasted!



INGREDIENTS

- 8 tablespoons Salted Sweet Cream Butter (1 stick)
- 8 cups Mini Marshmallows (10oz bag is only 6 cups)
- 8 cups Rice Krispie Cereal

INSTRUCTIONS

1. Melt 8 tablespoons of butter in a large saucepan on medium-low heat. We like soft and buttery Rice Krispie Treats so we use more butter in our recipe than most other recipes out there. Trust us, it makes a difference in the taste.
2. Don't melt the butter too fast or on too high a heat.
3. Add 8 cups of Mini Marshmallows to the melted butter.
4. Stir the marshmallows so they are completely covered in the melted butter.
5. On medium-low heat, stir the marshmallows continually until they are completely melted.
6. As soon as the marshmallows are melted, take the pan off the heat. Marshmallows that are melted too quickly or heated too long can make your Rice Krispie Treats too hard and crunchy.
7. Add 8 cups of Rice Krispie Cereal to the marshmallow mixture.
8. Gently fold the Rice Krispie Cereal into the



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10. Spoon the mixture into a 9x13" pan. You don't need to grease the pan, the butter in the Rice Krispie Treats will allow the squares to easily release from the pan.
11. Lightly press the mixture into the pan. You don't want to press the mixture down too compactly, just smooth the top with a spatula or butter your fingers and pat down the top.
12. Let the Rice Krispie Treats cool and then cut them into squares. That's it. So very easy. You'll be done in less than 15 minutes!

NOTES

Storing/Freezing Instructions

Rice Krispie Treats will last 2-3 days at room temperature in an air-tight container before they start to get stale. You can extend that timeline a few days if you store them in the refrigerator and then take them out about 30 minutes before you eat them. They freeze up great though and that is what we do if we want to make these ahead of time for a party or a family gathering. They defrost very quickly and taste great once they are defrosted. You can keep them in the freezer for up to a couple of months.

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CUISINE: AMERICAN / CATEGORY: RICE KRISPIE TREATS

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