

How to Make Rice Krispies® Treats

A Baking Guide



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On the cover, from top to bottom: Cranberry White Chocolate, Grandma Maloney's Peanut Butter, Peanut Butter Chocolate, and Strawberry Jam Rice Krispies® Treats.

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Introduction

Rice Krispies® Treats are easy. But what if you want something a little fancier? You can make treats fancy enough to serve to guests. You can add chocolate or peanut butter or dried fruit or more. You can even make Rice Krispies Treats when you don't have marshmallows.

Let's start with the basic Rice Krispies Treat. They are easy and quick and most people like them. Then let's talk about how to fancy them up with other goodies. At that point, you can create and develop your own fancy Rice Krispies Treats.

There are two ways to make Rice Krispies Treats. The first and easiest is with marshmallows. The second is without marshmallows, made with corn syrup. The result is basically the same since marshmallows are made with corn syrup. We have included both kinds of recipes.

How Not to Make Rice Krispies® Treats

How can your Krispies Treats go wrong? We've experimented enough to know some of the ways. Here is what we have found.

1. Don't scorch the marshmallows and butter. Cook over low heat and stir constantly.
2. Get the marshmallows hot enough. If the marshmallows are too cool, they will set before the cereal is well coated. Remember that the cereal will lower the temperature of the melted marshmallows and cause it to set.
3. Don't add the chocolate chips or other extras to the marshmallows until the marshmallows are melted and very hot. If you add these too early, you will have trouble melting the marshmallows. Add nuts or fruits with the cereal. You can add chocolate chips at the same time; the hot marshmallows will melt the chips.

Original Rice Krispies® Treats Recipe

The following recipe is based on Kellogg's® original Rice Krispies Treats recipe. We prefer this with vanilla extract which wasn't in the original recipe.

Ingredients

4 tablespoons (1/2 stick) butter
4 cups miniature marshmallows
1 teaspoon vanilla extract (optional)
6 cups Kellogg's Rice Krispies cereal or equal

Directions

Butter a 9 x 13-inch baking pan.

1. In a large pan on the stovetop, melt the butter over low heat. Add the marshmallows. Stir until the mixture is melted and smooth. Add the optional vanilla.
2. Add the rice cereal. Stir until the cereal is uniformly combined with the marshmallow mixture.
3. Remove the mixture to the buttered pan. Evenly distribute the mixture and press it down into the pan with buttered fingers, a piece of waxed paper, or a spatula. Let cool and cut into squares.

Baker's notes: If you use a large enough pan, you can mix the treats right in the pan, not in a bowl. The hot pan makes it a little easier to stir the mixture together and there is less clean-up.

Rice Krispies Treats are best eaten the same day.

Grandma Maloney's Peanut Butter Rice Krispies® Treats Recipe

This is a recipe that uses corn syrup, not marshmallows. Grandma Maloney would bring these to family parties where they are quickly consumed.

Ingredients

1 cup granulated sugar
1 cup corn syrup
1 1/2 cups peanut butter
5 cups Kellogg's Rice Krispies cereal or equal



Directions

Butter a 9 x 13-inch baking pan.

1. In a large pan on the stovetop, bring the corn syrup and sugar to a boil. Stir in the peanut butter.
2. Add the rice cereal. Stir until the cereal is uniformly combined with the candy mixture.
3. Remove the mixture to the buttered pan. Evenly distribute the mixture and press it down into the pan with buttered fingers, a piece of waxed paper, or a spatula. Let cool and cut into squares.

Baker's notes: Rice Krispies Treats are best eaten the same day.

Chocolate Rice Krispies® Treats Recipe

This is simply Rice Krispies Treats with added chocolate. It is nearly as simple as the original recipe.

Ingredients

2 tablespoons butter
4 cups miniature marshmallows
1 1/4 cup milk chocolate chips
6 cups Kellogg's Rice Krispies cereal or equal



Directions

Butter a 9 x 13-inch baking pan.

1. In a large pan on the stovetop, melt the butter over low heat. Add the marshmallows. Stir until the mixture is hot, melted, and smooth. Add the chocolate chips and stir until smooth.
2. Add the rice cereal. Stir until the cereal is uniformly combined with the marshmallow mixture.
3. Remove the mixture to the buttered pan. Evenly distribute the mixture and press it down into the pan with buttered fingers, a piece of waxed paper, or a spatula. Let cool and cut into squares.

Baker's notes:

The chocolate chips will melt in the hot marshmallow mixture. Depending on how well you stir the mixture, you will have either a uniformly chocolate mixture or a marbled effect.

If you use a large enough pan, you can mix the treats right in the pan, not in a bowl. The hot pan makes it a little easier to stir the mixture together and there is less clean-up.

Rice Krispies Treats are best eaten the same day.

Peanut Butter Chocolate Rice Krispies® Treats Recipe

This is simply Rice Krispies Treats with added peanut butter and chocolate. It is nearly as simple as the original recipe.

Ingredients

2 tablespoons butter
4 cups miniature marshmallows
1 cup peanut butter
6 cups Kellogg's Rice Krispies cereal or equal
1 1/4 cup milk chocolate chips



Directions

Butter a 9 x 13-inch baking pan.

4. In a large pan on the stovetop, melt the butter over low heat. Add the marshmallows. Stir until the mixture is melted and smooth. Add the peanut butter and stir.
5. Add the rice cereal. Stir until the cereal is uniformly combined with marshmallows. Add the chocolate chips and continue stirring.
6. Remove the mixture to the buttered pan. Evenly distribute the mixture and press it down into the pan with buttered fingers, a piece of waxed paper, or a spatula. Let cool and cut into squares.

Baker's notes:

The chocolate chips will melt in the hot marshmallow mixture. Depending on how well you stir the mixture, you will have either a uniformly chocolate mixture or a marbled effect.

If you use a large enough pan, you can mix the treats right in the pan, not in a bowl. The hot pan makes it a little easier to stir the mixture together and there is less clean-up.

Rice Krispies Treats are best eaten the same day.

Cranberry White Chocolate Rice Krispies® Treats Recipe

This is simply Rice Krispies Treats with added white chocolate chips and dry cranberries. The white chocolate melts into the marshmallow mixture and makes for a much richer and very attractive bar. This is very suitable for guests. It is nearly as simple as the original recipe.

Look for white chocolate chips made with cocoa butter instead of vegetable or coconut oil.



Ingredients

4 tablespoons butter
4 cups miniature marshmallows
1/2 tablespoon good quality vanilla
1 1/2 cup white chocolate chips
6 cups Kellogg's Rice Krispies cereal or equal
3/4 cup dry cranberries

Directions

Butter a 9 x 13-inch baking pan.

1. In a large pan on the stovetop, melt the butter over low heat. Add the marshmallows. Stir until the mixture is melted, hot, and smooth. Add the vanilla.
2. Add the white chocolate chips, rice cereal, and cranberries. Stir until the cereal is uniformly combined with the marshmallow mixture.
3. Remove the mixture to the buttered pan. Evenly distribute the mixture and press it down into the pan with buttered fingers, a piece of waxed paper, or a spatula. Let cool and cut into squares.

Baker's notes:

The white chocolate chips will melt in the hot marshmallow mixture.

If you use a large enough pan, you can mix the treats right in the pan, not in a bowl. The hot pan makes it a little easier to stir the mixture together and there is less clean-up.

Rice Krispies Treats are best eaten the same day.

Strawberry Jam Rice Krispies® Treats Recipe

Once you have made these treats with jam, you'll never go back to the plain variety. The jam adds sweetness and flavor to the cereal. (At one cup, it's fairly subtle but we thought, just right.)

Of course, you can use jams other than strawberry.

Ingredients

4 tablespoons butter
4 cups miniature marshmallows
1 cup strawberry jam
6 cups Kellogg's Rice Krispies cereal or equal



Directions

Butter a 9 x 13-inch baking pan.

1. In a large pan on the stovetop, melt the butter over low heat. Add the marshmallows. Stir until the mixture is melted and smooth. Add the jam and stir.
2. Add the rice cereal. Stir until the cereal is uniformly combined with the marshmallow mixture.
3. Remove the mixture to the buttered pan. Evenly distribute the mixture and press it down into the pan with buttered fingers, a piece of waxed paper, or a spatula. Let cool and cut into squares.

Baker's notes:

If you use a large enough pan, you can mix the treats right in the pan, not in a bowl. The hot pan makes it a little easier to stir the mixture together and there is less clean-up.

Rice Krispies Treats are best eaten the same day.

More Ideas for Rice Krispies® Treats

Still like to explore? Here are some more ideas for Rice Krispies Treats. Use your imagination from here. (Unlike our recipes, all of these ideas have not been tested in The Prepared Pantry kitchens.)

1. Melt chocolate chips and spread them over the treats as a topping. Let set until firm.
2. Melt chocolate chips and butterscotch or peanut butter chips and spread them over the top.
3. Make Scotcheroots. Use the Chocolate Rice Krispies Recipe and substitute butterscotch chips for the chocolate chips.
4. Add Trix® or Cheerios® for all or part of the Rice Krispies.
5. Add peanuts or walnuts to plain treats, chocolate treats, or peanut butter treats.