

BROWN BUTTER ROASTED MARSHMALLOW SALTED RICE CRISPY TREATS

These grown-up Rice Crispy are made with rich, nutty, fragrant browned butter, heavenly roasted marshmallows, and a hefty sprinkling of fleur de sel! They take about ten minutes to make and are so addictive and delicious.

Ingredients.

9 oz. Rice Krispies cereal (about 8.5 cups)
20 oz. marshmallows
2 sticks unsalted butter, browned
2 tsp fleur de sel (1 1/2 tsp mixed in, 1/2 tsp on top)
non-stick spray

Directions.

Measure out the Rice Krispies cereal, toss it with 1 1/2 teaspoons of fleur de sel, and set it aside.

Spray or lightly butter a 13x9 inch dish.

Line a roasting sheet with parchment paper and spray it with non-stick spray. Spread 1/2 of the marshmallows out in a single layer and place them on the middle rack in a cold oven. Set the other half of the marshmallows aside.

Turn the oven broiler on at 450°F. Keep a close eye on them while you brown your butter. Pull them from the oven as soon as the top layer of the marshmallows is a deep, golden brown. The marshmallows take about 5 minutes to roast.

Place two sticks of butter in a large, heavy bottomed metal pot and melt the butter over medium heat. Once it begins to foam and sizzle reduce the heat to medium-low. The foam will subside leaving you with separated butter. It will look perfectly clear. Continue to stir. The butter will begin to foam up again and will quickly begin to turn a toasty brown color. When it smells amazing and turns a beautiful, deep brown hue, turn off the burner and quickly add in the un-roasted marshmallows and stir to melt them into the butter.

Your roasted marshmallows should be done roasting at this point. Pull them from the oven, carefully pick up the edges of the parchment and slide the marshmallows straight into the pot. Stir until all the marshmallows are totally melted. If needed you can turn the burner to low to add additional heat to help the process along.

Add in the cereal and salt and mix the whole delicious mess together until well combined. Dump it all into the greased dish and using wet hands (or the back of a wet wooden spoon) quickly, carefully, and gently press the hot mixture evenly into the dish. Sprinkle with another half teaspoon of the salt and let cool to room temperature. Once cooled you can serve them immediately or cover them with plastic wrap and they'll keep

for a couple days... but, honestly, you probably won't have any left for more than 24 hours.

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