

Rice Krispie Bars

Ingredients:

- 12 tablespoons (1-1/2 sticks) unsalted butter, plus more for greasing pan
- Two 10-oz bags mini marshmallows, divided
- 3/4 teaspoons vanilla extract
- 1/2 teaspoon salt
- 8-1/2 cups Rice Krispies or crispy rice cereal (see note)

Directions:

- Line 9 x 13-in pan with heavy duty aluminum foil. Lightly grease with softened butter. Set aside 2 cups of marshmallows.
- In large pot or Dutch oven, preferably with light bottom to monitor color, melt butter over medium heat (save butter wrappers to use later for pressing mixture into pan). Swirl pan occasionally to be sure butter is cooking evenly.
- As butter melts, it will bubble and foam. Color will progress from bright yellow to golden to toasty-brown. Once nutty brown butter aroma is smelled, take pan off heat.
- Off heat, add remaining marshmallows, vanilla, and salt.
- Place pot back over medium heat and stir mixture with wooden spoon until marshmallows are completely melted. Remove pan from heat and add cereal. Using a rubber spatula or wooden spoon, stir until evenly combined.
- Add reserved marshmallows and stir until they are softened and partially melted. Don't overmix; you want pockets of goo. Transfer mixture to prepared pan and, using butter wrapper or damp fingers, press mixture gently into even layer in prepared baking pan. Let cool at room temperature for at least an hour.
- Use foil overhang to lift treats onto cutting board. Then use serrated bread knife to cut into squares. Store in airtight container at room temperature for up to 2 days.