



TEN

# Rice Krispie Treats Recipes

FOOD FUN FAMILY

# *Delicious*

## Rice Krispie Treats



Hello!

I'm Laura (but my blogging friends call me Lolli) and I'm so glad that you've subscribed to Food Fun Family! I love to share the delicious treats that my family and I cook (and eat) together. One of our favorite sweet treats to make is Rice Krispie Treats, and we're always looking for new ways to make them unique!

This ebook, 10 Rice Krispie Treats Recipes from Food Fun Family, is just a sample of the types of delicious, family-friendly recipes that you can find on my blog. And we've got much more than just desserts! From quick and easy weeknight meals to crockpot cooking and more. I cook with basic ingredients and no-frills directions.

I hope you'll enjoy this collection of delicious rice krispie treats recipes!

Laura



# *Yummy*

## Rice Krispie Treats



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# Sea Salt Caramel Rice Krispie Treats



## Ingredients

- About 20 caramel candies, unwrapped
- ¼ cup butter
- ¼ cup caramel ice cream topping
- ¼ cup butter
- 1 (10½-oz) bag mini marshmallows
- 1½ tsp vanilla extract
- 3 tsp sea salt flakes
- 8 cups toasted-rice cereal



## Directions

1. Lightly grease a 9x13-inch pan and set aside.
2. Melt caramels and butter in a medium saucepan over medium-low heat until melted and smooth. Add caramel ice cream topping and stir. Remove from heat and set aside.
3. In a large pot, melt butter over medium-low heat. Add marshmallows and stir until almost melted.
4. Stir in vanilla, 1 tsp of sea salt, and about ⅔ of the caramel mixture. Stir until ingredients are completely combined.
5. Remove from heat. Stir in cereal, a cup at a time, until it's evenly coated with the marshmallow mixture.
6. Press mixture into a 13x9-inch baking pan with nonstick cooking spray - press down with a spatula sprayed with cooking spray.
7. Spread the reserved caramel mixture over rice krispie treats. Sprinkle with the remaining 2 tsp of the sea salt.
8. Let treats cool, then cut into squares and enjoy!



# Birthday Cake Rice Krispie Treats



## Ingredients

- 3 Tablespoons butter
- 1 (10 oz.) bag of mini marshmallows
- $\frac{2}{3}$  cup dry yellow cake mix
- 6 cups crisped rice cereal
- $\frac{1}{4}$ - $\frac{1}{3}$  cup rainbow sprinkles



## Directions

1. Lightly grease a 9x13-inch pan and set aside.
2. Melt butter in a large saucepan over low heat. Add the marshmallow and stir constantly until melted.
3. Remove melted marshmallows from heat and stir in the dry cake mix gradually until blended.
4. Mix in the cereal a cup or two at a time and combine until well coated with the marshmallow mixture.
5. Add sprinkles, a little at a time at a time, and mix until the sprinkles are evenly distributed among the rice crispy mixture. Reserve a few Tablespoons of sprinkles to add to the top.
7. Transfer the cereal mixture to the baking dish and use a large spatula or a sheet of wax paper to gently press into the pan. Spread the remaining sprinkles evenly over the top of the rice krispies.
8. Let cool for 30 minutes before slicing into squares. Eat immediately or store at room temperature in an airtight container.



# White Chocolate Red Berry Treats



## Ingredients

- ¼ cup butter
- 1 (10½-oz) bag miniature marshmallows
- 1 cup white chocolate chips
- ¼ cup seedless red raspberry jam
- 1½ tsp vanilla extract
- 7 cups rice krispies cereal
- 1 cup dried cranberries

## Directions

1. Lightly grease a 9x13-inch pan and set aside.
2. In a large pot, melt butter over medium-low heat. Add marshmallows and stir until almost melted.
3. Stir in jam and vanilla extract and continue to stir until mixture is fully blended.
4. Remove pan from heat. Stir in rice krispies, white chocolate and cranberries until evenly coated.
5. Press mixture into a pan sprayed with non-stick cooking spray and press down gently but firmly with a spatula or greased hands.
6. Cool completely and cut into 24 squares.





# Cinnamon Roll Rice Krispie Treats



## Ingredients

- ¼ cup (1/2 stick) butter
- ⅛ tsp salt
- 2 tsp molasses
- 2 tsp cinnamon
- 1 (10.5 oz) bag miniature
  - marshmallows
- 1 tsp vanilla extract
- 6 cups Rice Krispies Cereal
- ¼ cup butter, softened
- 4 oz cream cheese, softened
- ½ tsp vanilla extract
- 2 cups powdered sugar

### *Cream Cheese Frosting:*

- Whip together butter and cream cheese with an electric mixer until fluffy.
- Stir in vanilla and then add in powdered sugar, 1 cup at a time, and mix until smooth and fluffy.
- Spread or pipe over rice krispie treats.

## Directions

- Lightly grease a 9x13-inch pan and set aside..
- Melt butter in a large saucepan over medium heat. Stir in salt, molasses, and cinnamon.
- Add marshmallows to melted butter mixture and stir constantly until marshmallows have melted. Remove from heat and stir in vanilla.
- Fold in Rice Krispie Cereal, a cup at a time, and stir until evenly coated.
- Pour Rice Krispie Treat mixture into buttered baking dish. Spread mixture evenly into pan with a buttered spatula, waxed paper, or buttered hands.
- Allow to cool several minutes, then cut while still slightly warm.
- Swirl cream cheese frosting on the tops of the rice krispie treats and then dust lightly with cinnamon.

*Fun tip: Use your hands to round the edges of the cut squares.*



# Peanut Butter Cup Rice Krispie Treats



## Ingredients

- ¼ cup butter
- 1 (10½-oz) bag miniature marshmallows
- 1 cup crunchy peanut butter
- 1½ tsp vanilla extract
- 6 cups Rice Krispies cereal
- 1 cup semisweet chocolate chips
- ¾ cup mini peanut butter cups, chopped



## Directions

1. Lightly grease a 9x13-inch pan and set aside.
2. In a large pot, melt butter over medium-low heat. Add marshmallows and stir until almost melted.
3. Add peanut butter and vanilla to melted marshmallow/butter and stir until combined.
4. Remove pan from heat. Stir in cereal, a cup at a time, until it's evenly coated with the peanut butter-marshmallow mixture.
5. Press cereal mixture into a 9×13 pan sprayed with nonstick spray. Gently press down with a spatula sprayed with nonstick spray.
6. Scatter peanut butter cup pieces over rice krispie treats. Melt chocolate chips in the microwave (check package for recommended time and temperature), then drizzle chocolate over cereal and candy.
7. Cool completely, then cut into squares and enjoy!



# Strawberry Rice Krispie Treats



## Ingredients

- 3 tablespoons butter or margarine
- 1 package (10 oz) regular marshmallows OR 4 cups mini marshmallows
- 6 cups rice krispies cereal
- 3 tablespoons strawberry Jell-O (powder)
- ½ cup white chocolate chips

## Directions

1. Lightly grease a 9x13-inch pan and set aside.
2. Melt butter over low heat in a large saucepan. Add marshmallows and stir until completely melted. Remove from heat.
3. Add rice krispie cereal and sprinkle with Jell-O. Stir until well coated.
4. Press mixture into a 13 x 9-inch pan sprayed lightly with cooking spray (I like to use a large piece of waxed paper).
5. Melt white chocolate chips and drizzle over rice krispie treats. Add sprinkles if desired. Let cool completely (if you can).
6. Cut into squares and serve immediately or wrap in plastic wrap to keep moist.





# Mint Chocolate Rice Krispie Treats



## Ingredients

- 3 Tbsp butter
- 32 regular marshmallows (or 3 cups mini marshmallows)
- ½ tsp peppermint extract
- Green food coloring (a few drops)
- 5 cups rice krispies cereal
- 4 oz melting chocolate



## Directions

1. Lightly grease a 9x13-inch pan and set aside.
2. Melt butter in a large saucepan over medium heat. Add marshmallows and melt, stirring frequently.
3. When the marshmallow/butter mixture is fully melted, remove the pan from the heat and add peppermint extract and green food coloring for desired color (I added a few drops).
4. Pour rice cereal into the pan and stir gently until completely covered. Press rice krispie treats into a lightly buttered 9x13 baking dish and press firmly into pan.
5. Melt chocolate (I melted my chocolate in the microwave) and pour over rice krispie treats in pan.
6. Let cool for at least 30 minutes and cut into bars.
7. Store rice krispie treats in a covered container.



# Nutella Rocky Road Rice Krispie Treats



## Ingredients

- ¼ cup butter
- 1 (10½-oz) bag mini marshmallows
- ⅔ cup Nutella
- 1½ tsp vanilla extract
- 6 cups Cocoa Krispies cereal
- ⅓ cup miniature marshmallows
- ¼ cup chopped toasted pecans
- 1 cup semisweet chocolate chips



## Directions

1. Lightly grease a 9x13-inch pan and set aside.
2. In a large pot, melt butter over medium-low heat. Add marshmallows and stir until almost melted.
3. Stir Nutella and vanilla into the melted marshmallow mixture until mixture is blended and smooth.
4. Remove pot from heat. Stir in cereal a cup or two at a time until it's evenly coated with the marshmallow mixture.
5. Press mixture into pan in an even layer (I like to use the flat end of a spatula sprayed with a little Pam).
6. Scatter mini marshmallows, pecans, and chocolate chips on top of treats, then place the treats into a 400 degree oven for about 5 minutes, to lightly toast the marshmallows and soften the chocolate chips.
7. Let cool completely. Cut into 24 squares. If you have any leftovers, store in an airtight container.



# Chocolate Chip Cookie Dough Treats



## Ingredients

### *No-Bake Cookie Dough:*

- ½ cup butter, softened
- ¾ cup light brown sugar
- 4 tablespoons water
- 1 tablespoon vanilla extract
- 1 cup all-purpose flour
- ½ teaspoon salt
- 1 cup mini semisweet chocolate chips

### *Rice Krispie Treats:*

- 3 tablespoons butter or margarine
- 1 package (10 oz) marshmallows
- 3 cups Rice Krispies cereal
- 3 cups Cocoa Krispies cereal

## Directions

1. Lightly grease a 9x13-inch pan.
2. In a medium mixing bowl, cream together butter, brown sugar, water and vanilla. Stir in flour and salt until fully combined. Gently stir in chocolate chips. Set aside.
3. Put regular rice krispies and cocoa krispies into separate bowls. Set aside.
4. In a medium saucepan, melt butter over low heat. Add marshmallows and stir until completely melted.
5. Pour half of the marshmallow mixture over the rice krispies and half over the cocoa krispies. Stir each bowl carefully until combined.
6. Scoop cocoa krispie mixture into the 9x13 pan. Press gently with the flat end of a wooden spoon or large spatula.
7. Crumble cookie dough over cocoa krispies and press down. (note: there will be extra cookie dough!). Finally, add the rice krispie layer and press down to mesh layers. Sprinkle with mini chocolate chips, if desired.
8. Let cool and then slice into squares and enjoy!