

Soft Rice Krispie Treats



The trick to thick soft treats? Use a little more butter and a little less cereal ('80s style) and cook the marshmallows less. See recipe below:

10 c Rice Krispies cereal

½ cup margarine or butter

8 c miniature marshmallows

Butter 9 x 13 pan (use pan with tight-fitting lid). Set aside. Measure cereal into large bowl. Set aside. In saucepan, melt butter over medium/low heat. Add marshmallows all at once and stir just until marshmallows are melted. Remove from heat and pour marshmallow mixture over cereal. Stir until evenly coated. Spoon into buttered pan. Let sit for 20 minutes or so and then serve or cover tightly.