



Browned Butter Rice Krispie Treats



½ c butter

16 oz. fresh mini marshmallows

1 t vanilla

pinch kosher salt

9 c Rice Krispies cereal

Butter 9 x 13 pan. (If you like them extra thick, use 8 x 11 pan.) Set aside. In large pan melt butter over low heat. Continue cooking and stirring an additional 5-8 minutes until golden, fragrant, and bubbly. Add marshmallows and stir until barely melted. Remove from heat and stir in vanilla and salt. Stir in cereal and pour into buttered pan. Barely smooth with back of spoon or spatula so treats stay thick and soft. Let cool and cut into squares. Cover remaining treats with tin foil or plastic wrap.