

Our State eats

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Rainbow Krispies Treats

Yield: 9 large bars.

- ½ cup unsalted butter, plus extra for coating baking dish**
- 1 (10.5-ounce) bag mini marshmallows**
- ¼ teaspoon kosher salt**
- 1 teaspoon vanilla extract**
- 6 cups Rice Krispies cereal**
- Rainbow sprinkles**
- ½ cup white chocolate chips**
- Flaked salt (such as Maldon)**

Butter a 9 x 13-inch baking dish, making sure to reach all corners.

In a large pot, melt butter over medium heat until it starts to foam, about 3 minutes. Reduce heat to low and continue to cook, stirring continuously until bubbling stops, another 2 to 3 minutes. At this stage, the milk solids should go from golden to medium-dark brown.

Immediately remove pot from heat. Add marshmallows to butter. Stir until marshmallows begin to soften, about 1 minute.

Return pan to low heat, add kosher salt, and stir until marshmallows are almost smooth, about 1 minute. Turn off heat. Stir in vanilla. Use a spatula to fold cereal into the mixture until evenly distributed.

Pour cereal mixture into prepared baking dish. Using the spatula, gently push and pull the mixture, spreading it out to fill the pan; avoid pressing too firmly.



While still warm, top the treats with rainbow sprinkles, white chocolate chips, and a light sprinkle of flaked salt. Let cool for at least 30 minutes before cutting.

Once cool, remove from pan and transfer to a cutting board. Use a serrated knife to cut treats into 9 bars. Store in an airtight container at room temperature for up to 5 days.

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