

# Gluten-Free Rice Krispies

**Servings:** 12 – 15 treats

**Prep time:** 10 minutes

**Cook time:** 5 minutes

## Ingredients:

- 3 tablespoons unsalted butter
- 1 (10 ounce) bag (about 40) mini marshmallows
- 6 cups gluten-free crispy rice cereal
- Pinch of salt (optional)

## Directions:

### *Step 1*

**Line Pan:** Line an 8x8 inch baking pan with parchment paper.

### *Step 2*

**Melt Butter & Marshmallows:** In a large saucepan over low heat, melt butter. Add all but 4 marshmallows and stir constantly until completely melted.

### *Step 3*

**Remove from Heat:** Remove from heat and stir in the remaining 4 marshmallows. Stir until the marshmallows begin to melt.

### *Step 4*

**Add Cereal:** Pour the cereal into the saucepan and stir until all the cereal is evenly coated with the marshmallow mixture.

### *Step 5*

**Press into Pan:** Quickly press the mixture into the prepared pan.

### *Step 6*

**Cool:** Let cool completely before cutting into squares.

## *Tips and Variations*

- **Gluten-Free Cereal:** Use a certified gluten-free rice cereal. Some brands include:
  - **Malt-O-Meal Crispy Rice Cereal**
  - **Nature's Path Organic Crispy Rice Cereal**
- **Flavor Variations:**
  - **Chocolate:** Stir in 1/4 cup chocolate chips to the marshmallow mixture.
  - **Fruity:** Add 1/2 cup dried fruit (like cranberries or raisins) to the cereal mixture.
  - **Nutty:** Stir in 1/2 cup chopped nuts (like peanuts, almonds, or pecans) to the cereal mixture.
- **Make Ahead:** Store leftover treats in an airtight container at room temperature for up to 3 days.