

Classic Rice Krispie Treats

VEGAN + GLUTEN FREE



Ingredients:

6 cups crisped rice cereal

1-10 oz. bag Dandies marshmallows

3 tablespoons earth balance (or other vegan butter)

Instructions:

Lightly grease a 13x9 in. (or slightly smaller) glass or ceramic baking dish & set it aside.

In a large saucepan, melt your vegan butter. Add the entire bag of marshmallows to the melted butter. Cook on low to medium heat, stirring occasionally in the beginning and more so as the marshmallows melt. Once the marshmallows have completely softened and combined with the butter, add in the crisped rice cereal. I usually mix in a cup at a time using a wooden spoon to more evenly distribute the marshmallow. Be sure to stir quickly so you don't get just a giant clump of marshmallowy rice.

Once cereal is evenly covered in the marshmallow mixture, press into the prepared baking dish using the back of a wooden spoon.

Let cool, then cut into squares.