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by ewfood

Rice crispy treats



Ingredients

1 ½ oz. butter
10 oz. gluten-free marshmallows
½ tsp. gluten-free vanilla extract
Pinch of salt
½ cup gluten-free peanut butter
5 cups gluten free rice crispy cereal
6oz. gluten-free chocolate chips

Preparation

1. Grease an 8×8 square glass pan. In a large pan melt the butter, marshmallows, vanilla, salt and peanut butter. Stir occasionally until the mixture is well combined and smooth. Remove from the heat and stir in the rice crispies.
2. Spoon the mixture into the glass pan and smooth it down, until well compacted. In a double boiler melt the chocolate and pour it over the rice cakes. Allow the cake to set either at room temperature or in the fridge. Cut the cake into squares and serve.

Cooks Note