



Salted Caramel Rice Krispie Treats

- 6 cups Rice Krispie cereal
- 1/2 cup butter
- 1/2 cup dark brown sugar
- 1/4 cup cream or half and half
- 1 tablespoon light corn syrup
- 1 teaspoon kosher salt plus more for sprinkling on top
- 1-10 ounce bag of mini marshmallows, plus about 1 cup additional mini marshmallows

Directions:

In a large bowl, mix the rice krispie cereal and the one cup of mini marshmallows. Set aside.

Spray an 8 x 8 baking pan with baking spray. Set aside.

In a large heavy pot, melt the butter over medium-high heat, stirring constantly. When it is melted, reduce the heat to medium and add the brown sugar, whipping cream, and corn syrup and cook for about 5-6 minutes. Stir frequently to keep the caramel from scorching. When the caramel is thick and syrupy, add in the salt and stir to combine. Remove from heat and add the 10 ounces of marshmallows. Stir until marshmallows are melted, then pour over the cereal mixture and mix quickly to coat everything completely. Press into the pan and sprinkle with additional Kosher salt. Allow to cool completely then cut into squares.

