

Rice Crispie Squares



Ingredients

1. 1/4 cup of butter
2. 250g marshmallows
3. 1 tsp of vanilla.
4. Add sufficient rice crispies to get the desired texture.

Tools

1. Deep dish to press the rice crispies in.
2. Large sauce pan to melt the butter and marshmallows and add the cereal.

Preparation

1. Melt the butter in the sauce pan over low heat.
2. Add the marshmallows.
3. Continually stir to keep the butter from burning until everything is melted.
4. Mix in the vanilla when marshmallows and butter are melted.
5. Mix in rice crispies until the mix reaches the consistency you want.
6. Take it off the heat.
7. Transfer everything to a deep dish greased with butter, press it flat - without crushing the rice crispies.
8. Put the dish in the fridge until cold.
9. Slice it into squares.