

Marshmallow Bites

Makes 25

Hands-on Time 20 minutes

Setting Time 2-3 hours

Ingredients

- 75g unsalted butter (plus extra for greasing)
- ½ tsp fine salt
- 1 tsp vanilla extract
- 300g marshmallows
- 150g Rice Krispies or Rice Pops

Equipment

- Scissors
- Baking parchment
- 20cm square cake tin
- Wide saucepan
- Spatula
- Knife

Method

1. Prepare the tin

- Cut two lengths of baking parchment to line the bottom and sides of the tin, creating an X shape. Grease the tin and parchment with butter.

2. Make the marshmallow mixture

- Melt 75g butter, salt, and vanilla in a saucepan over medium heat.
- Add the marshmallows and stir until completely melted and smooth.
- Remove from heat and stir in the Rice Krispies until fully coated.

3. Set and cut the treats

- Press the mixture into the prepared tin using buttered hands to flatten it evenly.
- Let it set at room temperature for 2 hours.
- Remove from the tin, peel off the parchment, and cut into bite-sized pieces.

Storage Tip

- Store the Rice Krispie treats in an airtight container with a piece of baking parchment between layers to prevent sticking.

Enjoy!