



Maple Brown Butter Rice Krispy Treat

Lookin' to try something deliciously different? How about a yummy twist on a classic sweet delight? Aromatic, chewy, maple-y, buttery, lick-your-fingers-good. No kidding, these treats did not stand a chance when I put them out for our friends to try. There was a lot of gushing - they are that good.

Ingredients

1 stick (8 T) butter
1/4 cup Sapwood maple syrup (dark or very dark works best)
1/2 teaspoon nutmeg
pinch salt
1 10-oz bag mini marshmallows
6 cups Rice Krispies

Directions

- 1 Place the butter in a large pot over medium heat and melt it. Keep it on the burner. It will froth and begin to brown. Once it starts to smell a bit nutty and reaches a rich amber color, remove the pot from heat.
- 2 Add the maple syrup - it will bubble like mad.
- 3 Add marshmallows. Stir them in until they melt. This is faster with the mini marshmallows but use any kind you like.
- 4 Add salt and nutmeg and fold them into the marshmallow mixture as well.
- 5 Pour on the cereal and fold it into the marshmallow mixture until it's all thoroughly coated.

6 Press the treats into a buttered 8×8 pan.

7 Let them cool and set for at least an hour or so. Cut into squares, serve, watch them disappear.

- **recipe from** <https://vermontmaplesyrup.com/maple-brown-butter-rice-crispy-treats/>

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<https://www.getsapwood.com/>