

# Rainbow Rice Crispies



12 servings



15 minutes



## INGREDIENTS

- 5 tablespoons (unsalted butter
- 10 ounces mini marshmallows, (one bag)
- 1/4 teaspoon fine sea salt
- 1 teaspoon pure vanilla extract
- 2 cups plain Rice Krispies cereal
- 4 cups Fruity Pebbles cereal

## DIRECTIONS

1. Line a 9x9-inch pan with parchment paper with an overhang for easy removal. Spray parchment paper with cooking spray. Set aside.
2. In a large nonstick pan, melt the butter over low heat. Once the butter is completely melted, add in all but 2 and 1/2 cups (120g) of the marshmallows. Stir constantly, keeping the heat on low, until the marshmallows are completely melted.
3. As soon as the marshmallows are just melted, remove the pan from the heat. Stir in the salt and vanilla extract. Next, stir in the Rice Krispies and Fruity Pebbles cereals very gently. Stir in the reserved 2 and 1/2 cups marshmallows. Stir until combined.
4. Pour the mixture into the lined and prepared pan. Lightly spritz your hands with cooking spray and gently (do not press hard/compact or you'll get hard bars) press the bars evenly into the pan.
5. Allow the bars to cool and set up before using the overhang to pull the bars out and cut them into squares. Bars are best enjoyed the same day.