

Caramelized Brown Butter Rice Krispies Treats

Yield: 25 to 30 squares

This has an absolutely obscene, almost embarrassing amount of butter. These are so rich that you really can only eat just one, so this will serve a crowd. I love Rice Krispies that are soft and gooey long after they cool, and these are just that. For an extra-rich treat, go ahead and add a full pound of butter...it makes the treats even gooier!

3/4 pound (3 sticks), salted butter
Two 10-1/2-ounce bag marshmallows
1/4 teaspoon kosher salt
1/2 teaspoon pure vanilla extract
One 12-ounce box Rice Krispies cereal

Prepare a large rimmed baking sheet by buttering the bottom and sides. Melt the butter in a large pot over medium heat. It will melt, separate into milk solids and clear butter, foam and then start browning. It will take a lot longer than you think it will, but do not venture far and stir often, because once it starts to brown, it will go quickly. Once the butter is browned and smells nutty, add the marshmallows. Cook, stirring frequently, until the marshmallows melt. Once the marshmallows melt, begin whisking until the butter and marshmallows are a homogenous mixture. Add the salt and vanilla extract, and continue to cook the mixture until lightly browned, about 4 to 6 minutes.

Turn off the heat and add the Rice Krispies. Mix well using a silicone spatula. Scrape the mixture into the prepared baking sheet and press down lightly. Let cool, and cut into small squares.

Inspiration: Caramelized Brown Butter Rice Krispies Treats, New York Times