



# Chocolate-Covered Rice Krispie Cookies

Makes: 18 cookies

Prep Time: 15 minutes Cook Time: 10 minutes

Total Time: 25 minutes

## Ingredients

- 5 cups rice Krispies cereal
- 1/4 cup unsalted butter, cubed
- 1/2 cup firmly packed dark brown sugar
- 1/2 cup light corn syrup
- 1/2 cup sweetened condensed milk
- 1 tsp unsulphured molasses
- 1/2 tsp vanilla extract
- 1/4 tsp kosher salt
- 12 ounces milk chocolate chips (or dark chocolate or a combination)

## Instructions

Preheat oven to 350°F. Line a rimmed baking sheet with parchment paper.

On prepared pan, spread cereal. Bake until lightly golden brown, about 10 minutes, stirring every 3 minutes. Let cool completely on pan. Transfer cooled cereal to a large bowl.

In a large saucepan, melt butter over medium heat. Add brown sugar; cook, stirring occasionally, until melted, 3 to 4 minutes. Add corn syrup, condensed milk, and molasses. Bring to a gentle boil, stirring occasionally, and cook, stirring occasionally, until a candy thermometer registers 235°F. Remove from heat, and immediately pour over toasted cereal. Add vanilla and salt; fold until cereal is evenly coated.

Line a rimmed baking sheet with parchment paper. Using a 3-tablespoon spring-loaded scoop, scoop cereal mixture, and place 1 inch apart on prepared baking sheet. Place a 2¾-inch round cutter around a scoop, and gently press into a disk; repeat with remaining scoops. (This helps with uniformity.) Let cool completely, about 20 minutes.

Melt chocolate chips in microwave for 30 seconds. Stir and repeat until melted and smooth. Using a gloved hand or tongs, dip disks, one at a time, into melted chocolate, coating completely and wiping off excess as needed. Return to sheet pan, and let stand until chocolate is fully set, about 1 hour. Store in an airtight container for up to 1 week.