



# Biscoff Rice Krispie Treats

Makes: 16 pieces

Prep Time: 20 minutes Cook Time: 10 minutes

Total Time: 30 minutes + 2 hours setting time

## Base:

- 1/4 cup unsalted butter
- 4 cups mini marshmallows plus 1/4 cup additional
- 1/2 cup Biscoff Cookie Butter
- 4 cups Rice Krispies

## Topping:

- 3/4 cup Biscoff Cookie Butter
- 3/4 cup white chocolate chips

Line a 9x9" square baking pan with parchment paper, leaving 2" overhang.

Add the butter and mini marshmallows to a large pot, and heat on a low-medium heat, stirring, until smooth and melted. Once melted, take the pot off the heat and add in the Biscoff Cookie Butter. Stir briefly until smooth. Pour the Rice Krispies and additional 1/4 cup marshmallows into the pot and stir to combine. Press the mixture into the bottom of the lined baking pan (see Chef's Note).

Melt the white chocolate in a bowl until smooth (short bursts in the microwave, stirring well each time, will melt them). In a separate bowl, melt the Biscoff Cookie Butter (this takes about 20 seconds in the microwave).

Drop tablespoons of the melted white chocolate and Biscoff Cookie Butter alternately over the top of the base and then swirl together with a cake skewer. Set in the fridge for two or more hours, and then slice and enjoy! Store at room temperature for up to five days.

## Chef's Notes:

Buttering your hands slightly can prevent any sticking when trying to press base into pan.

You can use smooth or crunchy Biscoff Cookie Butter.

You can use Cocoa Pops in place of Rice Krispies if you prefer.

The chocolate topping can be done with other chocolates as well.