



Browned Butter Mummy Rice Krispie Treats

Makes: 12 treats

Prep Time: 15 minutes Chill Time: 40 minutes

Total Time: 55 minutes

- 1/3 cup unsalted butter
- Pinch of salt
- 1 tsp vanilla extract
- 16-ounce bag of marshmallows
- 5 cups Rice Krispies cereal
- 2 cups white chocolate chips
- 1 tsp coconut oil
- Sprinkle googly eyes

Grease a 9 x 9 pan with cooking spray and set aside.

In a large pot, brown the butter over medium heat, stirring constantly until the butter begins to foam and turns a golden brown, emitting a nutty aroma. Add the marshmallows and salt and stir with a rubber spatula, scraping down the sides to make sure the marshmallows do not burn. Remove from the heat immediately and stir in the vanilla extract.

Add the Rice Krispies, folding to coat the cereal completely.

Spoon the mixture into the prepared pan, pressing down into an even layer (see Chef's Note). Place in the fridge to set for at least 20 minutes. Once set, use a sharp knife to cut the Rice Krispie treats into 12 rectangles.

In a microwave safe bowl melt the white chocolate and coconut oil in 15 second increments, stirring in between each. Repeat until completely melted and smooth.

Prepare a sheet pan by covering it with a sheet of parchment. Dip your Rice Krispie treats about 2/3 of the way in the white chocolate to coat evenly. If necessary, use a small offset spatula to help spread the white chocolate. Set on the parchment. Place your googly eye sprinkles.

Spoon the leftover white chocolate into a piping bag or a ziploc bag and snip off a small part to

make a small hole. Drizzle the mummies with more white chocolate over the top and bottom to make them look like mummies. Place in the fridge to set for 20 minutes.

Chef's Note:

I recommend using a rubber spatula sprayed with cooking spray or use a baggie coated in cooking spray to spread the rice krispie mixture in the pan.

Recipe from Broma Bakery