



Makes: 24 squares

Prep Time: 30 minutes Cook Time: 15 minutes

Total Time: 45 minutes

Pumpkin Pie Rice Krispie Treats

Ingredients

- 3 tbsp unsalted butter
- 1/4 cup canned pumpkin purée, blotted dry
- 1 (10 ounce) bag mini marshmallows
- 1/4 tsp pure vanilla extract
- 1/2 tsp ground cinnamon
- 1/4 tsp ground nutmeg
- 1/4 tsp ground ginger
- 1/8 tsp ground cloves
- 1/8 tsp kosher salt
- 6 cups crispy rice cereal
- 4 ounces white chocolate
- optional: 24 mellowcreme pumpkins

Instructions

Generously spray a 9×13-inch baking pan with non-stick spray. Set pan aside.

In a large saucepan, melt butter over medium-low heat. Add the pumpkin purée and continue to cook until it is warmed through. Fold marshmallows, stirring frequently until almost completely melted. Stir in vanilla, cinnamon, nutmeg, ginger, cloves, and salt, and then remove from heat.

Allow the marshmallow mixture to cool for 20 minutes or until it is at room temperature (failure to cool the mixture will result in soggy Rice Krispie treats). Add the cereal and stir until combined.

Pour mixture into prepared baking pan and gently spread out evenly. I sprayed the back of a large spatula with non-stick spray and gently pressed the mixture without packing it down. Allow to set for about 30 minutes before cutting into squares. Melt white chocolate and drizzle on top. Place pumpkins on each square.

Store in an airtight container up to one week. You could even cut these treats into pumpkin shapes or decorate with regular candy corns. Enjoy!

Recipe from Sally's Baking Addiction