

CINNAMON AND CINNAMON CHIP RICE KRISPIES TREATS

INGREDIENTS

6 cups rice crisp cereal, such as Rice Krispies
6 tablespoons unsalted butter, cut into 6 pieces
1/2 cup condensed milk
1/4 teaspoon kosher salt
1/2 teaspoon vanilla extract
1 1/2 teaspoons ground cinnamon
1 (10-ounce) package mini marshmallows (about 4 cups)
2 cups cinnamon chips, frozen

DIRECTIONS

Spray a 9 x 11 inch pan with baking spray. Create a parchment paper sling and spray again. This will make it easier to remove the treats from the pan

Melt the butter in a large saucepan or pot over low heat, gently stirring with a rubber spatula so all the butter melts. add in the condensed milk and let come to a boil, then turning the heat off. Stir in the salt, vanilla and cinnamon. Working quickly, add half the marshmallows and stir until thoroughly melted. Add the remaining marshmallows and stir until melted. The residual heat from the butter and condensed milk should be enough to melt them off the heat, but you can return the pot to low heat for a few seconds if the marshmallows aren't melting easily.

Add the cereal and gently fold it in until the cereal is completely coated with the marshmallow mixture. Add in the frozen cinnamon chips. By now, the mixture should have cooled so the chips won't melt.

Using greased hands, press the rice krispies mixture into the prepared pan and slide into the fridge to cool. After an hour remove from the fridge and from the pan and cut into squares.