

Crisped Rice Treats

Based on a recipe I found at https://www.ricekrispies.ca/en_CA/recipes/squares-original-recipe-recipe.html (as it appeared September 2019)

Ingredients:

- 225g (6-1/2 cups) of crisped / puffed rice cereal
- 300g (5-1/2 cups) of miniature marshmallows
- Sufficient margarine to grease the baking pan
- Approximately 50g (about two large dollops) of margarine (website recipe called for a quarter cup)

Equipment:

- Paper napkin (optional but messier on your hands without)
- 9" x 12" x 2" baking / cake pan
- Measuring cup
- 2 x 8 litre mixing bowls
- Stove
- Spoon
- 4 litre pot
- Large mixing spoon
- Egg flipper / spatula with a large flat surface
- Wax paper
- Refrigerator (optional)
- Table knife
- Container to store the treats

How to make:

- Apply a thin layer of margarine in the baking pan, such as using a paper napkin.
- Put the baking pan aside.
- Measure out crisped rice.
- Place the crisped rice in a large bowl.
- Put the bowl of crisped rice aside.
- Measure out marshmallows.
- Place marshmallows in a large bowl.
- Put the bowl of marshmallows aside.
- On low to medium heat, melt the margarine in the pot.
- Once the margarine is melted, add the marshmallows to the pot and continue melting, constantly stirring to avoid burning on the bottom of the pot.
- Once the marshmallows have melted, remove from heat.
- Immediately add the crisped rice to the marshmallow / margarine mix
- Immediately thoroughly mix all ingredients such that all the marshmallow / margarine mix coats through.
- While still warm, transfer the crisped rice / marshmallow / margarine mixture to the greased baking pan.
- Optionally cover with wax paper.
- Use spatula / egg flipper to flatten and evenly distribute the mix.
- Allow the whole pan of crisped rice mix to cool.

- When cool, cut into squares of one or more convenient sizes.
 - The original website recipe says it will make 24 squares, such as four evenly spaced cuts along the length of the pan, and six evenly spaced cuts along the width of the pan
- Remove squares from pan and place in a container or on a service plate; use wax paper to separate layers as appropriate.