

COOKIES AND CREAM RICE KRISPIE SQUARES

SERVES: 9 SQUARES | **DIFFICULTY:** EASY | **PREP TIME:** 5 MIN | **BAKING TIME:** 5 MIN

INGREDIENTS

- 8 Oreo cookies
- 6 tbsp unsalted butter
- 1 tsp vanilla
- 1/2 tsp kosher salt
- 1 - 10 oz bag of mini marshmallows (reserve 1 cup)
- 5 cups Rice Krispies

DIRECTIONS

1. In a food processor or with a knife, chop the Oreo cookies into crumbs with some small pieces. Set aside.
2. In a large pot or dutch oven, melt the butter on low heat. Once the butter begins to sizzle and foam, add the vanilla, salt, and the bag of marshmallows minus 1 cup. Stir until the marshmallows are creamy and melted. Remove from the heat.
3. Add the Rice Krispies, the reserved 1 cup of mini marshmallows, and Oreo cookie crumbs. Stir to combine.
4. Grease an 8 x 8-inch baking tray. Dump the Rice Krispie mixture into the pan and gently press down with your fingers. You do not want to press down tightly or you will get a hard Rice Krispie. If you want an extra Oreo punch, you could add some larger chopped Oreo pieces on top of the Rice Krispie squares before you press into the tray.
5. Let the Rice Krispie treats sit for an hour. Remove from the pan and cut into 9 - 3" squares.
6. It can be kept in a container for a week.