

Recipe for Marshmallow Rice Puff Treats

Try making this tasty gooey **recipe**.

Ingredients are the things you'll need. Collect all the ingredients before you get started:

- 3 **tablespoons** butter
- 4 **cups** miniature marshmallows or 40 regular sized marshmallow
- 6 **cups** puffed rice cereal

What to Do

1. Get a 9" x 11" baking pan. Coat the sides and bottom with butter so the treats won't stick to the pan.
2. Get a large saucepan. Add 3 tablespoons of butter. Melt the butter on the stovetop over low heat.
3. Add marshmallows to the saucepan. Stir until completely melted.
4. Remove the saucepan from the heat.
5. Add the puffed rice cereal to the mixture. Stir until everything is mixed together.
6. Spread the gooey mixture into the baking pan. It will be sticky!
7. Let your marshmallow rice puff treats cool completely. Cut it into pieces. Enjoy with your family and friends.



Kid Friendly Tip!

Remember the stovetop and saucepan get hot. Be careful around them. Listen to the adult helping you.



Did You Know?

1 tbsp = 1 tablespoon

1 tsp = 1 teaspoon



Safety Note:

Kids: Only make this recipe with an adult's help.

Adults: Supervise children carefully when making this recipe, especially around the stovetop and oven.