

M&M Rice Krispie Treats



5 from 7 votes

These chocolate covered M&M Rice Krispie Treats are gooey, buttery and delicious. They are easy and fun to make and eat!

Prep Time

25 mins

Cook Time

5 mins

Course: No Bake Cuisine: American Diet: Vegetarian Servings: 24 bars Calories: 159kcal

Author: Natalie

Ingredients

M&M Rice Krispie Treats

- 11 tablespoons unsalted butter
- 11 cups mini marshmallows divided
- $\frac{3}{4}$ teaspoon vanilla extract
- $\frac{1}{2}$ teaspoon salt
- 9 cups Rice Krispies cereal
- $\frac{3}{4}$ cup M&Ms
- flaky sea salt optional, for sprinkling

Chocolate Topping

- 1 cup semisweet chocolate chips* melted

Instructions

M&M Rice Krispie Treats

1. Lightly spray a 9×13 inch dish with baking spray. Line with parchment paper leaving excess on two sides (this will make the treats easier to remove from the pan once finished). Lightly spray the parchment paper with baking spray.
2. Melt the butter in a large pot over medium low heat. Stir occasionally at first. Once the butter has melted, stir occasionally with a whisk. It will begin to bubble. Once it begins to foam, whisk it constantly as you watch for it to turn a light, amber color then light golden brown. Milk solids will begin to sink to the bottom of the pot. They'll start to turn light brown and then the butter will begin darkening and will develop a nutty smell. When this happens, remove the pan from the heat. Keep whisking since the residual heat will turn those brown bits into an amber color. There will be some little light brown bits on the bottom of the pan. That will add flavor. Leave the brown butter in the pot and continue with the next step immediately.
3. Stir 9 $\frac{1}{4}$ cups of mini marshmallows into the brown butter until the marshmallows have melted.
4. Next, stir in the vanilla extract and salt.
5. Stir in the Rice Krispies until the Rice Krispies are coated with the marshmallow butter mixture. Allow to cool in the pot for 5 minutes. Once the mixture has cooled slightly, fold in the remaining 1 $\frac{3}{4}$ cups of marshmallows followed by the M&Ms.

6. Turn the mixture out onto the pan. Use your (greased or slightly wet) hands, a greased spatula or a leftover butter wrapper to gently spread and press the mixture evenly into the pan. Avoid pressing down too much as this can make the treats hard.
7. Let the rice krispie treats set for about 30 minutes.
8. Use parchment paper to lift them out of the pan. Drizzle or spread the chocolate over the whole thing or first slice them into squares then cover with chocolate individually. Enjoy!

Chocolate Topping

1. Pour chocolate chips in a microwave safe bowl. Microwave in 25 second bursts. Stir well in between each burst. Continue until chocolate is just melted.
2. Drizzle chocolate over the treats before or after cutting into squares. Alternatively, you can spread the melted chocolate over top or dunk bottoms or tops of the squares in a shallow bowl filled with melted chocolate.

Notes

*Use 1/2 cup of chocolate chips if you plan to drizzle the treats with chocolate. Use 1 cup if you want to dunk the bottoms or tops in chocolate or to spread the chocolate all over the top.

Store leftover M&M Rice Krispie Treats in an airtight container at room temperature for up to 5 days.

The nutrition information provided is an estimate. The calorie accuracy is not guaranteed.

Nutrition

Serving: 1 serving | Calories: 159kcal | Carbohydrates: 28g | Protein: 1g | Fat: 5g | Saturated Fat: 3g | Polyunsaturated Fat: 0.3g | Monounsaturated Fat: 1g | Trans Fat: 0.2g | Cholesterol: 14mg | Sodium: 123mg | Potassium: 16mg | Fiber: 0.1g | Sugar: 14g | Vitamin A: 859IU | Vitamin C: 7mg | Calcium: 3mg | Iron: 3mg

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