

Rice Krispie Squares

Ingredients:

2 tablespoons butter (plus 1 teaspoon for greasing)
20 large marshmallows (or 2 1/2 cups miniature marshmallows)
3 cups Rice Krispies
2 tablespoons cocoa powder (optional)

Materials:

-measuring cups and spoons
-large mixing bowl
-large saucepan
-wooden spoon
-silicone spatula
-square cake pan



Directions:

Person One:

Using one teaspoon of butter, grease cake pan and silicone spatula.

Person Two:

Set saucepan on medium-low heat and melt 2 tablespoons butter.

Add marshmallows to saucepan and stir continuously with wooden spoon until melted.

If using, add cocoa powder to melted marshmallows and stir well to combine.

Person Three:

Measure Rice Krispies into largest mixing bowl.

Pour marshmallow mixture over Rice Krispies and stir **quickly** to combine.

Person Four:

Scoop marshmallow/cereal mixture into greased cake pan, level (flatten) with greased spatula.

Allow squares to cool for approximately 5 minutes before cutting* and serving. Enjoy!

*Into squares or shapes!