

## **Brown Butter Holiday Rice Crispy Squares**

### In your kit:

1 stick of unsalted butter  
10 ounces of mini marshmallows  
160 grams of rice crispy cereal  
2-3 tablespoons of holiday sprinkles  
1 cup of holiday M&Ms

### You will need:

Large pan or pot, preferably stainless-steel, for melting (and browning) your butter  
Medium-sized baking pan, Pyrex, or similar  
Large rubber spatula or wooden spoon  
1/4 teaspoon kosher salt  
1/2 teaspoon vanilla extract (optional)

### Instructions:

- Lightly grease your medium baking pan using the end of your butter, ensuring as little as possible is used. You want most of your butter to be used in the recipe 😊.
- Melt your stick of butter in a large stainless-steel pan or pot over medium-low heat. Continue to cook the butter, swirling the pan occasionally. It should become foamy and crack and pop audibly. When the crackling stops, continue to swirl the pan until the butter develops a nutty aroma and brown bits start to form at the bottom. Once the bits are amber in color, approximately 2 minutes after the popping stops, add the marshmallows, vanilla (if using), and salt to the pan. Reducing the heat to low, stir constantly until the marshmallows are completely melted. Remove from heat. (Note: Browning your butter is optional, but it's a total gamechanger. See the additional note below the recipe for more tips.)

- As the mixture is cooling, add the rice cereal and stir with a rubber spatula or wooden spoon. Begin to incorporate mixture partway, then add the sprinkles and M&Ms. Continue mixing just until all ingredients are evenly coated and distributed. Transfer the mixture into the prepared baking pan, pressing the mixture gently with your spatula, wooden spoon, or damp fingers into an even layer. Don't be too aggressive pressing the mixture into the pan. You want to be firm enough to bind the mixture together, but not so firm that you compress it super solidly. The more tightly you pack it in, the more solid the end result will be once set. Be a little gentle so they stay chewy once set.
- Allow to cool to room temperature, about 1 hour. Cut into squares before serving. Squares can be stored in an airtight container at room temperature for several days.
- Enjoy! Happy Holidays!!

More in-depth instructions for how to brown butter:

1. Use a medium to large-sized stainless-steel sauté pan for best results. Nonstick prevents the butter from browning completely and prevents you from being able to visually see how browned it's getting. Same with the dark color of cast iron. Something with a wider surface area, like a sauté pan instead a saucepan, encourages more browning more quickly.
2. Put your stainless-steel skillet, or pot, over medium-low heat and melt your butter.
3. Swirling the pan occasionally, continue to cook the butter. It should soon become foamy with audible cracking and popping noises.
4. Once the crackling stops, continue to swirl the pan until the butter develops a nutty aroma and brown bits start to form at the bottom. Don't swirl the pan too often; we want to encourage those nice brown bits on the bottom to continue to form, and stirring constantly will prevent that.
5. Once the bits are amber in color, about 2 to 3 minutes after the popping stops, remove from heat (if using for rice crispy squares, turn heat to low and immediately add marshmallows, vanilla, if using, and small pinch of salt and stir constantly until melted, then remove from stove to begin cooling, then incorporate rice crispies, then sprinkles and M&Ms).