



Salted Brown Butter Cereal Bars

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If you want a new back-pocket dessert (that also happens to be gluten free!), these Brown Butter Cereal Bars (aka Rice Krispie Treats) come together in no time. And frankly, does one really NEED to let them cool completely? Rhetorical questions aside, browning the butter, adding some toasted milk powder (optional), and plenty of flaky sea salt update these nostalgic treats into something that tastes really special. Feel free to mix up the additions: crushed pretzels, M&Ms, or peanut butter chips would all be welcome. Try to bite into one of these without smiling. I dare you.

Makes one 8x8-inch pan

Ingredients:

- ½ cup (1 stick; 115g) unsalted butter, plus extra for the pan
 - 1 bag (10oz/285g) marshmallows
 - ¼ teaspoon kosher salt
 - 3 tablespoons toasted milk powder (optional)
 - 6 cups (6oz/160g) crispy rice cereal (about half a 12-ounce box)
 - 2 generous cups (3oz/90g) corn flake cereal
- Flaky Sea Salt

Method:

1. Butter (or coat with nonstick spray) an 8-inch square cake pan with sides that are at least 2 inches tall.
2. In a large pot, melt butter over medium heat. It will melt and foam then start to smell nutty and brown. Stir frequently, scraping up any bits from the bottom of the pan. Don't walk away, as the butter can go from perfectly browned to burnt in an instant.
3. As soon as the butter takes on a nutty color, turn off the heat and stir in the marshmallows. If the residual heat is not enough to melt the marshmallows, turn the heat onto low and stir until marshmallows are smooth.
4. Stir in salt, toasted milk powder (if using), and cereals. Stir until the marshmallow mixture is evenly distributed and has coated every piece of cereal, taking care to not crush the cereal too much.
5. Quickly spread the mixture into the prepared pan. Press it firmly into the edges and corners of the pan with a silicone spatula. You can even use a piece of wax or parchment paper to press it into the pan with your hands to create a smooth, even surface. Sprinkle with flaky sea salt, to taste. Let cool and cut into desired sizes to enjoy with all your new best friends.