

## Crispiees



2 tablespoons butter or margarine  
3 cups gluten-free mini marshmallows  
1/2 teaspoon vanilla extract  
2 1/2 cups gluten-free crisp rice cereal

**In a large microwave safe bowl**, melt butter for 45 seconds. Remove from microwave. Add marshmallows to butter. Stir to coat marshmallows with butter. Return to microwave and heat for 1 to 1 1/2 minutes. Marshmallows will puff. Remove from microwave and stir marshmallows until smooth. If not smooth, heat for an additional 15 seconds and stir again. Add vanilla and mix well. Add crisp rice cereal and mix well. Use 2 spoons to fully incorporate cereal and marshmallow mixture. Mixture will be stiff.

**Press** cereal mixture into a 9-inch pie plate with a silicone spatula. Allow mixture to cool. Cut into 1 1/2-inch square bars. Store bars at room temperature in an airtight container between sheets of wax paper.

**Cook's Note:** Have some food fun! Use a cereal with a combination of puffed and crisp rice or for a chocolate kick, use chocolate crisp rice cereal. Recipe was tested in a 700 watt microwave oven with a turntable.