

Halle Recipes

Peanut Butter Rice Krispie Treats

by Cristeen Halle

SERVES

1 Cookie Sheet

Ingredients

- 6 cups rice krispies
- 1 cup white sugar
- 1 cup corn syrup
- 1 cup creamy peanut butter
- Cooking spray to grease pan/cookie sheet

Method

1. Measure out cereal, put in a big bowl. Set aside.
2. Grease pan/cookie sheet for later.
3. Get a pot for the stove.
4. Add sugar and corn syrup.
5. Bring to a boil. Boil for 1 min. The longer you boil the harder the rice krispies will be after they cool. 1 min is usually good.
6. Once it hits 1 minute, turn off burner, add peanut butter.
7. Stir till it's all melted together.
8. Pour on rice krispies.
9. Stir, once coated, immediately pour onto pan/cookie sheet.

Notes

These are gluten free.
