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Get ready for cookie season with these over-the-top Oreo Krispie Treats

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Brown Butter Oreo Rice Krispies Treats Photos
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Cookie season is coming and I have to admit, there's almost nothing better than a good old fashioned Rice Krispies Treat! This one, made with brown butter and Oreo cookie crumbs, is the perfect addition to your holiday cookie exchange. Rice Krispie Treats are super easy and quick to make and they store well, too, as long as you wrap them up in plastic wrap and place them in an airtight container.

This recipe can also be made with plain melted butter, but if you haven't used brown butter before, you will be totally sold. The nutty taste and aroma of the butter is so indescribably delicious. While you are browning the butter, you might as well brown an extra stick of butter to have on hand for later. It's wonderful in cakes, sauces, over pasta, or on potatoes. I once made an entire wedding cake using brown butter! Once you brown the butter, simply store any extra in a covered container in the refrigerator until you're ready to use it again. I've

stored brown butter for a couple of months in the fridge.

If you don't care about the look of having a layer of Oreos in the middle and on top of the Rice Krispies Treats, you can simply chop the Oreo cookies more coarsely and toss them right in with the melted butter, marshmallows and Rice Krispies when you make them. Then, just spread the whole batch out in your prepared pan. You can also just use broken up Oreos instead of finely ground in the middle and on top. There are so many options!

Brown Butter Oreo Rice Krispies Treats

INGREDIENTS

36 Oreo cookies (plus extra for garnish)

16 oz. mini marshmallows

6 cups Rice Krispies

4 oz. butter (8 tbsp. or 1 stick)

1 tsp. vanilla extract

1/4 tsp. salt

DIRECTIONS

Grease or spray an 8-inch square pan.

Place butter in a saucepan, preferably one with a light colored bottom so you can see the butter as it browns. Heat over medium-low for about 10 minutes, or until it begins to foam. It will slowly turn golden brown and you will see little crystals starting to form. Once perfectly browned, it will take on a rich, nutty smell. This will take anywhere from 10 to 20 minutes, but keep your eye on it, because you don't want to burn it. Using a light-colored pan will allow you to see when the color is just right. Divide the brown butter in half for the Oreo cookie filling and half for the cereal part of the cookie.

Using a food processor, process the Oreos until chunky or crumbly - your choice. Add half of the brown butter and the salt and mix to coat the crumbs well with the butter. Set aside.

Place the remaining brown butter in the bottom of a large pot and melt again if it's solidified since you browned it. Add the vanilla and marshmallows and cook over low heat, stirring all the while, until marshmallows are completely melted. Add Rice Krispies and toss until well-coated.

Working quickly so the mixture doesn't get too sticky, spread half of the Rice Krispies mixture into the bottom of the prepared pan. Press down with a greased off-set spatula or waxed paper to even it off. (You

have to spray or grease the spatula or it will stick to the cookie mixture.)

Then, spread half of the Oreo cookie crumbs over the first layer of the marshmallow-cereal mixture and again press down firmly with the spatula. Repeat the process ending with the cookie crumbs on top.

Garnish with one more Oreo cookie if you are so inclined!



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