MALTED PEANUT BUTTER RICE KRISPIE TREATS

Recipe from the kitchn.

INGREDIENTS

- 51/2 cups rice krispies, or puffed rice
- 4 Tunsalted butter
- 1 package (10 oz.) mini marshmallows
- 1/4 cup malted milk powder
- 1/2 t kosher salt
- 3/4 cup peanut butter
- 1/2 cup chocolate chips, melted to top

DIRECTIONS:

- 1. Spray a 9 x 13 inch baking dish with cooking spray. Line with parchment or foil, spray again, and set aside.
- 2. Measure out rice krispies into a large bowl. Meanwhile, in a large saucepan melt the butter. Add the marshmallows and stir until they've melted into the butter. Add the malted milk powder, salt, and peanut butter and stir until combined.
- 3. Pour mixture over rice krispies and stir quickly until all of the cereal is coated. Press mixture into the prepared pan. Cool on the counter, or if it's a hot one, in the fridge.
- 4. Once chilled use the foil/parchment to lift the treats out. Cut into squares.
- 5. Melt chocolate and transfer to a sandwich bag. Snip the corner and drizzle chocolate over the squares. Chill until the chocolate's set. Serve!