

NEAPOLITAN RICE KRISPIE TREATS

INGREDIENTS:

strawberry -

- 2 1/2 T butter
- 5-6 oz. marshmallows
- 3 T freeze-dried strawberries, ground
- 3 1/2 cups rice krispies

vanilla -

- 2 1/2 T butter
- 5-6 oz. marshmallows
- 1 t vanilla extract
- 3 1/2 cups rice krispies

chocolate -

- 2 1/2 T butter
- 5-6 oz. marshmallows
- 3 T nutella
- 3 1/2 cups rice krispies

DIRECTIONS:

1. Grease a 9x13 inch baking dish.
2. Make strawberry layer by melting butter and marshmallow together in a large saucepan. Add ground strawberries and rice krispies. Stir until combined. Press into prepared pan.
3. Make vanilla layer by melting butter and marshmallow together in a large saucepan. Add vanilla and rice krispies. Stir until combined and then top strawberry layer. Pat into an even layer.
4. Finally, make the chocolate layer! In a large saucepan, melt the butter, marshmallows, and nutella. Stir in rice krispies. Top the vanilla layer. Allow to cool slightly. Lift out of pan and slice. Otherwise they'll be SUPER tricky to slice and might break a bit like mine did.