

Published February 8th, 2017

## Brown-butter, Chocolate-dipped Rice Krispies Hearts

By *Susie Iventosch*



(Makes 14-16 three-inch hearts)

### INGREDIENTS

1/2 stick of butter (4 Tbsp.)

5 cups Rice Krispies, or other crispy rice cereal

1 bag of mini marshmallows (10.5 oz.)

8 ounces bittersweet chocolate, melted (I used Trader Joe's Dark Chocolate)

Valentine's decorations (I used icing decorations by Wilton)

Photo Susie Iventosch

### DIRECTIONS

Spray or butter a 9 x 13 baking dish.

Place Rice Krispies in a large bowl and set aside.

In a medium-sized saucepan, melt butter over medium-low heat, and once melted, continue to cook for about 5 minutes or so, until butter is browned. There will be brown milk solids forming at the bottom of the pan as the water evaporates from the butter. Some people like to strain these out, but I love the taste, and use them in my dishes.

Add marshmallows and continue to cook, stirring often, until the marshmallows are completely melted. Pour mixture over Rice Krispies in bowl and stir until completely integrated.

Turn mixture out into the prepared pan and smooth out with a spatula. Allow to set up for about 30 minutes to an hour.

Using a heart-shaped cookie cutter, 3 inches across and about 1-inch deep, cut as many hearts as possible from the pan. When you are out of room, gather the remaining Rice Krispies treats together and form into one large shape. Continue to cut as many more hearts as possible.

Melt chocolate in a small saucepan and dip tops of Rice Krispies treats into the chocolate, covering the entire top. It's okay if some drips down the sides! Immediately place heart decorations on top of chocolate and allow to cool completely, until chocolate is hardened.

Store in an airtight container until ready to serve.

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