

Yield: 12 **Author:** Sweet Tea & Fried Pies



Coconut Bourbon Rice Krispies Treats

These grownup rice krispie treats take your favorite childhood treat and upgrade them with browned butter, a splash of bourbon, and coconut.

Prep time: 5 M Cook time: 15 M Total time: 20 M

INGREDIENTS:

- 1/2 cup butter
- 8 1/2 cups mini marshmallows (reserve 1/2 cup)
- 3 tablespoons bourbon
- 10 cups crispy rice cereal
- 1 - 2 cups coconut chips

INSTRUCTIONS:

1. Line a 9x13 inch baking dish with parchment paper and set aside.
2. In a very large pot, melt butter over medium heat, stirring constantly, until it's golden brown with a nutty aroma, about 5 minutes.
3. Reduce heat to low and add the marshmallows, reserving 1/2 cup of marshmallows, and stir until marshmallows are completely melted. Remove from heat and stir the bourbon into the marshmallow mixture.

4. Add rice cereal, reserved marshmallows, and coconut to the marshmallow mixture and mix until the cereal is evenly coated.
5. Transfer to the prepared baking dish and using oil or butter-coated fingers or the back of a spoon, gently press until an even layer.
6. Let cool completely and cut into squares.

Calories	Fat (grams)	Sat. Fat (grams)	Carbs (grams)	Fiber (grams)
315.52	11.11	7.55	52.40	0.86

Net carbs	Sugar (grams)	Protein (grams)	Sodium (milligrams)	Cholesterol (grams)
51.54	25.90	2.58	255.47	20.34

Recipe Developed by Kyli Kummer, Sweet Tea & Fried Pies © 2019. All rights reserved.