

Anna's Krispy Bricks

Browned butter, way too much marshmallow, packed as tight as your pants will be if you try to eat too many of these.

ONE 9X13 PYREX PLUS ONE 8X8 OR 9X9 • 9X13 + 8X8 • GOLDEN • OVERNIGHT • 6 QT MIN

EVERYTHING

36 to 38 Tbsp	Kerrygold butter, salted (510 to 540 g)
60 oz	Mini marshmallows (1,700 g)
2 Tbsp	Vanilla extract (30 ml)
1 Tbsp	Almond extract (15 ml)
	Salt, a few pinches, if you like
25 c	Rice Krispies cereal (650 g)

METHOD

1. In a large stew pot slowly melt all of the butter down over medium-low to low heat. Stirring gently with a spatula. As the butter melts let it go to a golden color.
2. Begin adding the marshmallows in 10-15 ounce increments over low heat to medium-low heat taking care not to burn the butter or the fluff. Cover and stir occasionally. Some brown flecks are ok as you start to get halfway through adding the marshmallows. Just don't let them get to black.
3. While the marshmallows are reducing in the butter, grease your pans and have your, hopefully, comically large mixing bowl nearby.
4. Once all the butter and marshmallows are incorporated into a smooth fluff, add the almond and vanilla extract (and a little salt if you like) and stir to incorporate. Trust me on the almond -don't skip it.
5. Turn off the heat and let set for 2-3 minutes.
6. Add 1/3 of your Rice Krispies to the bowl, then add roughly a 1/3 of your fluff and stir. Repeat until all of the fluff and Rice Krispies are mixed evenly.
7. Transfer the mix from your bowl into your pan(s).
8. Using a firm flat device (I use a dough knife/scrapper) cram the mix into your pan(s) like you don't want to pay for a checked bag.
9. Cover the pan(s) with foil and let them set until completely cool. I usually just have them sit overnight.
10. Cut your bricks (I use the same dough knife/scrapper. Anna tells me the bigger the better.

One pan instead. One 12×12×3 aluminum cake pan takes the whole batch, filled to about 1/2 inch shy of the top.