

# Frankenstein Rice Krispie Treats



FROM THE KITCHEN OF

**DEBBIE MACOMBER**

Adorable and delicious – a perfect Halloween combination! These Frankenstein Rice Krispie Treats are an easy and fun way to celebrate the holiday, Frankenstein's scars and hair do not have to be perfect, which makes this the perfect activity to do with kiddos!

**Makes 12**

## Ingredients

6 tablespoons unsalted butter  
10 ounces mini marshmallows,  
plus 12 extra for decoration  
¼ teaspoon kosher salt  
1 teaspoon vanilla  
10 – 12 drops green food  
coloring  
6 cups Rice Krispies cereal  
Two small tubes black gel icing  
12 toothpicks  
24 candy eyes

## Directions

Line a 9x13 inch baking pan with wax paper and set aside.

In a large pot, heat butter over medium heat until melted. Add marshmallows and salt; stir until completely melted. Stir in vanilla and green food coloring, then fold in the cereal. Transfer to the prepared pan. Use a second piece of wax paper to spread the cereal into the pan, gently pressing as you go, but not compacting it too much. Let cool.

Use the wax paper to lift out of the pan. Spray a sharp knife with nonstick spray, then slice into 12 even squares.

Use the black gel icing to pipe on the hair and long forehead scar. Pipe a small amount of icing onto the backs of the eyes, then press on. Pipe the smile, then an extra scar. Cut a toothpick in half, then stick halfway into the sides, close to the bottom of the square. Cut a marshmallow in half, then press onto the ends of the toothpicks.