

olive oil & fleur de sel crispie treats

recipe: inspired by Bobbie Marchand,
adapted from The Original Treats (Kellogg's Rice Krispies)

Yields one 9x13 baking dish full of tasty treats.

- 4 tablespoons olive oil
- 1 package (10 oz. or about 40 marshmallows) regular marshmallows or 4 cups of mini marshmallows
- heaping 1/2 teaspoon fleur de sel, divided
- 6 cups Rice Krispies cereal

Grease a 9x13 baking dish and a spatula.

In a large pot, heat the olive oil over low heat. Stir in the marshmallows and continue stirring until completely melted and smooth. Don't be tempted to raise the heat under your pot – slow and steady wins the race (and you don't want to fry those lovely marshmallows).

Remove the pot from the heat and stir in a heaping 1/4 teaspoon of the fleur de sel and the cereal. Once combined, quickly spread into your prepared pan. Use the greased spatula to spread the crispie treats evenly into the pan, and press firmly down. Sprinkle the remaining 1/4 teaspoon of fleur de sel (or more, to taste) over top of the treats.

Let cool, and cut into squares.