

Pumpkin Spice Krispie Treats

A bit time consuming but well worth it if you, like me, love the fall flavors of Pumpkin! Word of advice: definitely remove as much moisture from the puree as possible or they will turn out soggy.

Ingredients

- 4 cups mini marshmallows
- 6 cups rice krispie cereal
- 1/2 tsp . cinnamon
- 1/2 tsp . pumpkin pie spice
- 1/4 cup pumpkin puree
- 3 Tbsp . butter

Directions:

1. Spread your 1/4 cup pumpkin puree on cheese cloth or between several paper towels and let it sit for 45 minutes, getting rid of the excess moisture in the pumpkin (alternatively, reduce pumpkin puree to 1/8 cup or omit entirely).
Removing as much moisture as possible is important, or your treats won't turn out right!
2. In a large pan, melt your butter on medium low heat and add 4 cups mini marshmallows.
3. Add your pumpkin puree to your melted marshmallows along with your cinnamon and pumpkin pie spice.
4. Toss in your rice krispie cereal and stir.
5. Pour your treat mix into a 9x13 greased baking pan. Cover your treat mix with parchment paper and press your treat mix into the pan.
6. Allow your treats to cool and enjoy!

