

Vegan Puffed Rice Treats

Ingredients

- **10 ounces (283 grams)** Dandies Vegan Marshmallows
- **4 tablespoons (57 grams)** Country Crock Homestyle Unsalted Dairy-Free Plant Butter Sticks
- **4½ to 5 cups** Arrowhead Mills Puffed Rice Cereal
- Nonstick cooking spray, such as Pam, for the pan

Instructions

1. Preheat the oven to **300°F**.
2. Spread the puffed rice cereal evenly on a large cookie sheet.
3. Toast the cereal until it becomes lightly golden and crisp, stirring once or twice so it toasts evenly. Watch it carefully because the light cereal can brown quickly.
4. Remove the cereal from the oven and allow it to cool.
5. Lightly spray an **8-by-8-inch or 9-by-9-inch pan** with nonstick cooking spray.
6. Place the plant butter in a heavy-bottomed saucepan.
7. Melt the butter completely over very low heat.
8. Add the vegan marshmallows.
9. Continue cooking over low heat, stirring constantly and scraping the bottom and sides of the pan.
10. At first, the marshmallows may look lumpy, separated, or similar to cottage cheese. Do not stop. Continue stirring slowly over low heat.
11. The marshmallows will eventually melt into a thick, cohesive cream mixture.
12. Remove the saucepan from the heat.
13. Stir in **4½ cups of the toasted puffed rice cereal**.
14. Add up to another **½ cup of cereal** until the mixture reaches the texture you prefer. Use less cereal for softer, gooier treats and the full 5 cups for firmer, crunchier treats.
15. Transfer the mixture to the prepared pan.
16. Gently press it into an even layer using a greased spatula, parchment paper, or lightly sprayed hands.
17. Allow the treats to cool completely before cutting.

Tips and Tricks

- Toast the puffed rice before using it. Untoasted cereal produces a softer treat without much crunch.
- Use plant butter sticks rather than butter from a tub.
- Melt the butter completely before adding the marshmallows.
- Use a heavy-bottomed saucepan to help distribute the heat evenly.
- Keep the heat very low.
- Stir continuously so the marshmallows do not stick or scorch.
- Do not panic when the melting marshmallows look like cottage cheese.
- Start with 4½ cups of cereal and add more gradually.
- Press the mixture gently into the pan. Packing it too firmly can create hard treats.
- Store the finished treats in an airtight container at room temperature.

These treats prove that allergy-friendly baking does not have to feel like an afterthought. With the right ingredients, a little patience, and one well-timed cookie sheet, every child can have something sweet to enjoy. Let me know how yours turned out!