

## **Browned Butter Pumpkin Crispy Treat**

**Emily Hutchinson**

**Yield: Serves 12**

### **Ingredients:**

1 cup or two sticks salted sweet cream butter

2- 10oz bags of mini marshmallows

9 cups crispy rice cereal

Orange and brown food coloring

### **Directions:**

1. In a frying pan, on low heat, get the butter melted slowly. Once butter is melted, turn up to medium heat. The key is cooking butter slowly, so the fat separates and the milk solids fall to the bottom of the pan. Those specks will caramelize and brown to become a rich nutty flavor. This process will take about 5 minutes. Keep stirring while the butter bubbles. Slow and steady for this because butter can burn very quickly and will be bitter and unusable. If you use a light pan, you can keep an eye on the browning better.
2. In a large microwave safe bowl, heat the marshmallows for 1 minute and 30 seconds.
3. Pour in brown butter and stir. All the butter might not stir in but do your best. Can take a few minutes to stir. Can heat marshmallow and butter up more in the microwave if needed.
4. Add in orange food coloring until it's pumpkin orange, 6 to 10 drops.
5. Add in cereal and stir. Take out 1 cup or mixture and put in a small bowl. Add in brown food coloring and massage in to color the stem brown.

6. Use a springform pan, 10 to 12 inches. Form pumpkin in sections to make it look realistic.
7. Form the brown stem in the center of the pumpkin.
8. Can add green frosting to the top for whimsical vines.
9. Allow to cool and set up, you can place it in the fridge for 20 minutes to speed up the process.

Slice and enjoy!

Sweetly, Xoxo Em