



Italian Rice Krispy Treats

Add Italian Tiramisu flavors to an all-American favorite

2 Tablespoons Mascarpone cheese
2 to 3 Tablespoons unsalted butter
1/2 Tablespoon instant espresso or chocolate espresso powder
1/2 Tablespoon unsweetened cocoa powder
10 ounces mini white marshmallows
1-1/2 Tablespoons rum
6 cups Rice Krispy cereal
Garnish: Unsweetened cocoa as desired

- Coat an 8x8-inch baking dish with cooking spray. Line with parchment paper, leaving 2 inches of overhang on all sides for easy removal later. Coat lined pan again with cooking spray.
- In a large Dutch oven, combine the mascarpone, butter, espresso powder, and cocoa. Cook, stirring constantly over medium heat until the butter and mascarpone melt together. Add the marshmallows and rum and stir until the marshmallows are melted and the espresso is evenly incorporated. Remove the pot from the heat and stir in the Rice Krispy cereal.

- Transfer the mixture into the prepared baking dish, then spray your hands with cooking spray (to prevent the mixture from sticking to them) and press the mixture into an even layer.
- Let sit at room temperature or refrigerate for 1 hour to set. Use the parchment to lift the bars out of the baking dish and onto a cutting board. Spoon some cocoa powder into a fine mesh sieve and tap over the bars to coat. Cut into 16 squares and serve.
- The bars can be refrigerated in an airtight container for up to 3 days.

Cook's Note: If your marshmallows are older or have a firmer texture, use 3 Tablespoons butter to create a smoother consistency. This recipe is smaller than the original recipe. If you need a larger quantity, see the original recipe.

Recipe Inspired by: Renato Poliafito, *Dolci! – American Baking with an Italian Accent*. NY: Alfred A. Knopf, 2024. See: p. 71 Italian Krispie Treats

About the Recipe: If you love Rice Krispy Treats with their sweet marshmallow crunch, just imagine adding the Tiramisu flavors of chocolate, coffee, rum, and mascarpone cheese to the recipe. What a fantastic idea!
It is an All-American favorite dessert treat with an Italian twist.