



Rice Krispie Treat Tower of Delish

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**** For the Rice Krispies Treat Balls:***

3 Tbs. butter
1 package/10 oz. marshmallows
6 cups Rice Krispies cereal

**** For the Dulce de Leche***

Dulce de Leche is a type of caramel made from condensed milk that has been cooked down for a period of time. It is extremely popular in Argentina and can be found in gourmet stores here, but it's just as easy to make your own.

1. Pre-heat oven to 425 degrees. Make sure wire rack is in the middle of the oven.
2. Fill a kettle with water and bring to a boil.
3. Pour one 14 oz. can of condensed milk into a 9-inch pie pan.
4. Cover pie pan tightly with aluminum foil. Place inside of a larger roasting pan.
5. Open oven and pull rack out part of the way. Place roasting pan on oven rack. Fill the roasting pan with boiling water, coming up to half the side of the pie pan. Carefully slide the rack into the oven and close the door.
6. Bake for 1 hour until the milk is thick and caramel colored. Remove pan from oven and allow to cool a bit.
7. When water in pan has cooled a little, carefully remove pie pan. Remove the foil.
8. Break up the caramel with a wire whisk and beat until smooth.

**** Other ingredients:***

- Semi-sweet chocolate, melted (use a good quality chocolate, such as a bar of Ghirardelli). To melt, just use the microwave: break into pieces and place in a microwave safe bowl. Heat on high for one minute and stir. Keep heating and stirring in one minute intervals until melted.

- Grated white chocolate OR coconut (or what the heck, use both).

*** To Assemble the Tower**

1. In large pot melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
2. Add the Rice Krispies to the butter-marshmallow mix and stir until completely coated.
3. Using your (spectacularly clean) hands pull off a piece of the warm cereal mixture and roll into the size of a golf ball. Place on a round serving platter or large plate. Continue making the balls and continue to stack on the plate until a cone shape is achieved.
4. Drizzle with the prepared dulce de leche.
5. Drizzle with the melted chocolate.
6. Sprinkle with white chocolate or coconut and serve to your drooling, adoring fans!

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