

# Cookie Dough Crispy Treats

Recipe By *Lindsay Landis*



Cooking and Prep:  20  
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Serves:  6

Contains:   

**Preference:** Dairy

**Difficulty:** Easy

**Occasion:** Shavuot

**Diet:** Vegetarian, Pescetarian

**Source:** Whisk by Ami

Magazine

Too many adults don't realize that their five-year-old selves were on to something: crispy treats truly are magical. Adults and kids alike can appreciate this whimsical variation on the classic, with its cookie dough swirls and chocolate chip freckles. It's a treat no matter what your age.

## Ingredients (12)

### Cookie Dough

- 1/3 cup unsalted butter, room temperature
- 1/4 cup granulated sugar
- 1/2 cup light brown sugar, packed
- 1 teaspoon vanilla extract
- 1/4 cup milk or cream

- 1 and 1/4 cups all-purpose flour
- 1/4 teaspoon salt
- 3/4 cup mini semisweet chocolate chips such as [Gefen Mini Chocolate Chips](#)

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## Crispy Treats

- 2 tablespoons unsalted butter
  - 12 ounces marshmallows (about 44 regular or 7 cups mini marshmallows)
  - 1/2 teaspoon vanilla extract
  - 7 cups crisp rice cereal
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## Start Cooking

### Prepare the Cookie Dough Crispy Treats

Makes: 24 treats

1. Grease a 13-by-9-inch baking pan with butter or cooking spray.
2. In a mixing bowl, beat together butter and sugars with an electric mixer on medium speed until light and fluffy, two to three minutes. Add vanilla and milk. Mix in flour and salt and beat on low speed (or by hand) until incorporated. Stir in chocolate chips.
3. Melt butter and marshmallows together in a large saucepan over low heat, stirring occasionally, until completely melted. Remove from heat and add vanilla. Fold in cereal, gently stirring until completely coated.
4. Press half of the cereal mixture into prepared pan. Spread with cookie dough and then top with remaining cereal, carefully pressing into an even layer. (You may find it easier to use your hands for this step; if so, generously butter them beforehand so the cereal mixture doesn't stick to your fingers). Cut into squares.

#### Note:

Treats can be stored, loosely covered in the refrigerator, up to three days but are best enjoyed within a day of making them.

#### About

Excerpted from *The Cookie Dough Lover's Cookbook*, published by Quirk Books.