

Violet's Amazing Rice Cereal Bars

A rice cereal bar is a rice cereal bar...right? Wrong! When Violet Foster makes rice cereal bars, she goes all out. Here's the recipe for the bars Easton loves so much.

INGREDIENTS

- 2** Tablespoons Unflavored Powdered Gelatin (or 2 packets)
- 1** Cup Cool Water, Divided
- 2** Cups Granulated Sugar
- 1/8** Teaspoon Cream of Tartar
- 1-1/4** Teaspoon Vanilla Extract
- 1/8** Teaspoon Salt
- 5** Tablespoons Unsalted Butter
- 1/2** Box Butter Cake Mix
- 5-7** Cups Crisp Rice Cereal

1. Melt butter and set aside to cool.
2. Line 9" square baking dish with tin foil, grease with cooking oil spray, and set aside
3. In small bowl, combine 1/2 cup cool water with gelatin powder. Mix then set aside to allow gelatin to absorb the water. Once the water has been absorbed, transfer mixture to bowl of stand mixer (or larger, heavy bowl if using hand mixer).
4. In medium saucepan with candy thermometer on it, combine remaining 1/2 cup water, sugar, and cream of tartar. Whisk to combine. Cook mixture over medium-high heat until it reaches soft ball stage (about 240°). Remove from heat and pour carefully down the side of the bowl containing the gelatin mixture. Whisk carefully to combine, then allow to cool slightly (I let mine sit for ten minutes).
5. Add vanilla and salt to mixer bowl. Using whisk attachment (or hand mixer), beat on medium-high speed until white, thick, and glossy (about ten minutes or so). The mixture should be thick enough to run off the whisk or beaters very slowly. This is your marshmallow fluff.
6. Add melted butter and cake mix to your fluff and beat on medium speed until well combined.
7. Remove bowl from stand mixer or set aside your hand mixer. Spray a silicone spatula or wooden spoon with cooking oil spray. Things are about to get sticky.
8. Add 5 cups of rice cereal to the bowl. Stir well to combine. You can add more cereal until you reach your preferred level of gooiness. The cake mix makes the marshmallow fluff a little drier than usual, so don't over add cereal or you'll end up with bars that won't stay together.
9. Press mixture into pan well, then refrigerate for 15 minutes to set up.
10. Slice and serve. Store in an airtight container (if there are any left).

* Want to try something different? I've made this with all kinds of cereal—Cocoa Puffs, Cinnamon Toast Crunch, Fruity Pebbles, etc. You can also add small marshmallows, chocolate chips, or a little melted peanut butter to the recipe to change things up.