



Coconut pandan Rice Krispies treats

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Ingredients

6 cups of Rice Krispies
1/4 cup of butter
1 package (10.5 oz) of marshmallow
1/2 teaspoon of pandan extract
1 teaspoon of coconut powder
Vegetable oil spray for the spatula, when molding the treats

Instructions

1. On medium to low heat, melt the butter in a large non stick pot
2. Add the coconut powder
3. Add the pandan extract
4. Add the marshmallows
5. Stir until the marshmallow is completely green and melted
6. Turn off heat add the Rice Krispies, mix quickly until thoroughly coated, about 1-2 minutes
7. Transfer to 13x9x2 inch pan
8. Spray spatula with vegetable oil spray, or butter the spatula or use wax paper, press lightly to mold the treats
9. Finally sprinkle unsweetened coconut flakes and sesame seeds
10. Press evenly to set everything