



## IN THE KITCHEN

# Rice crispy treats

### Ingredients:

- 45g of butter
- 300g of mini marshmallows
- 180g of rice crispies
- Melted chocolate/sprinkles or decorations

### You'll also need:

- A large, heavy bottomed pan
- A little oil/spray oil/butter for greasing
- A dish or deep oven tray
- A sharp knife

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## Method:

- In the pan, melt the butter and marshmallows over a medium to low heat
  - Stir the mixture constantly so that it doesn't burn
  - Once the mixture has melted add the rice crispies and carefully stir them in, making sure to coat them all evenly
  - The mixture will get very sticky at this point so it may help to coat your spoon with a little oil/spray oil
  - Grease your dish
  - Transfer your mixture from your pan into the dish
  - Coat your spoon with oil/spray oil again if necessary and use this to press the mixture firmly into the dish. If you work quickly it shouldn't be too difficult
  - Place the dish into the fridge for around an hour
- Once set, use a sharp knife to cut the mixture into squares
  - Melt some chocolate to drizzle on the top and even add some sprinkles



**CAUTION:**  
This mixture can be  
hot and sticky!