

Making Funny Face Rice Krispy Cakes



with

Kelsey



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Ingredients

- 500g Rice Krispies
- 400g milk chocolate
- selection of sweets for decorating



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1



Break the chocolate into pieces and place in a bowl.

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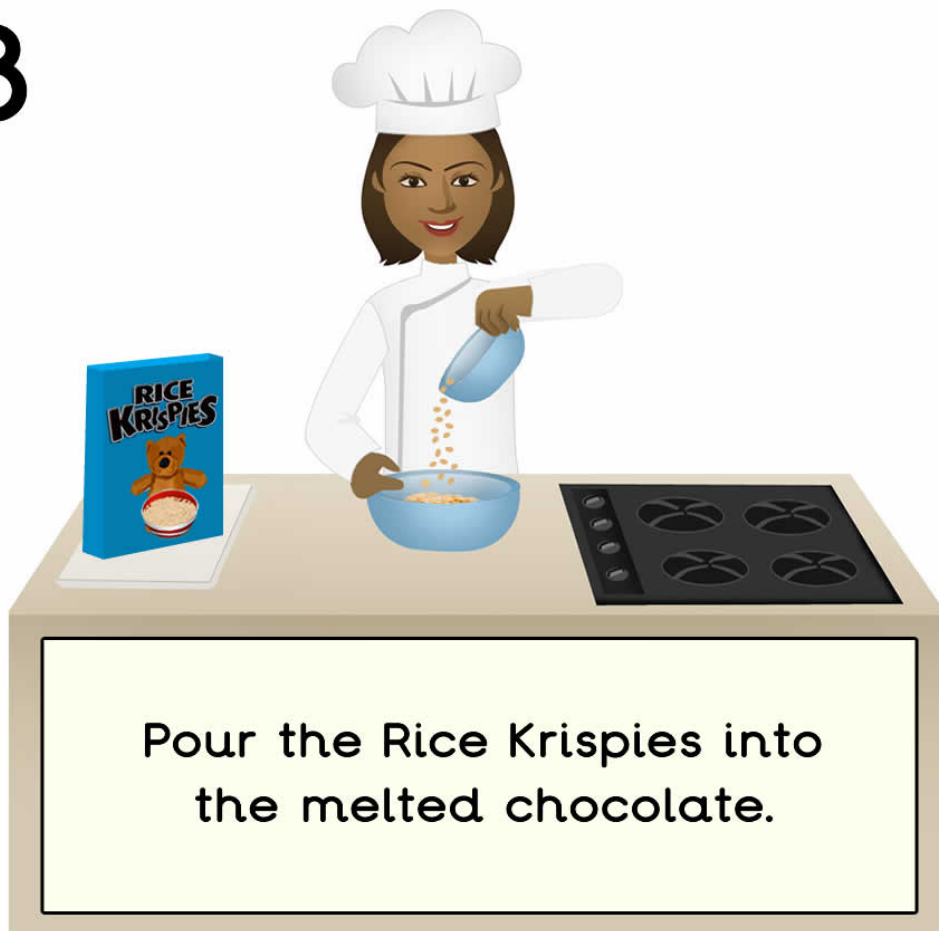
2



Melt the chocolate in a microwave.

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3



Pour the Rice Krispies into
the melted chocolate.

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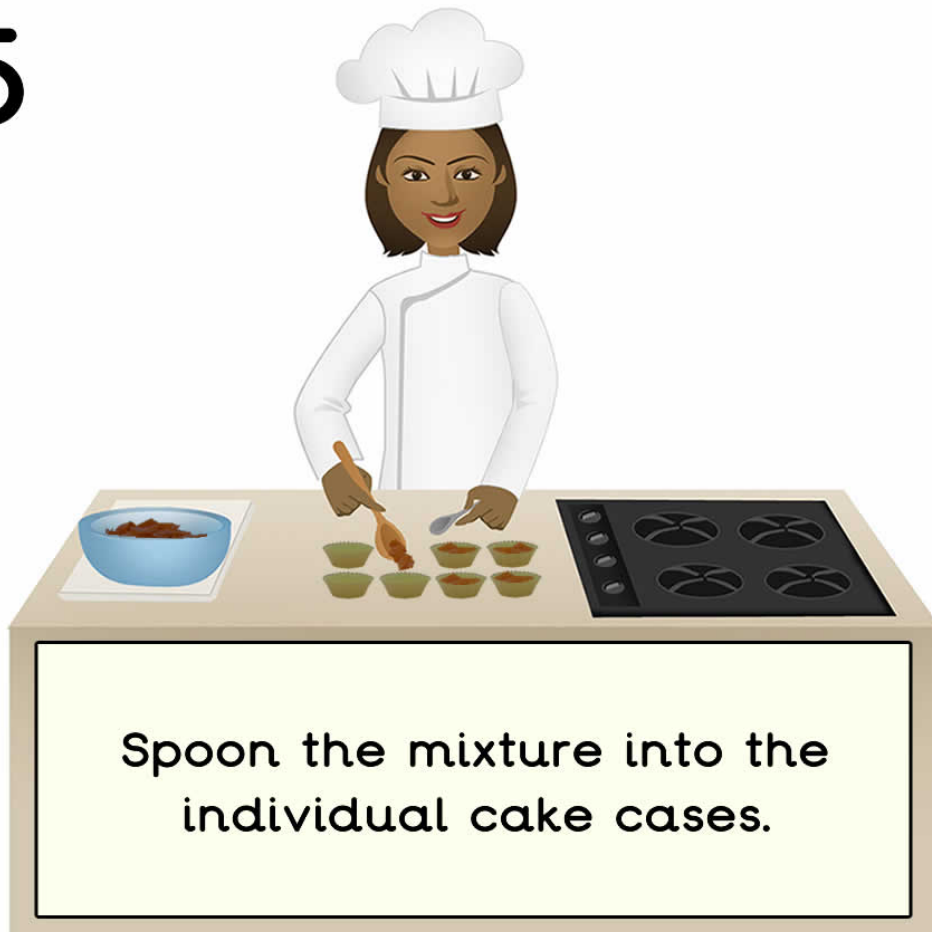
4



Mix with a wooden spoon until
all the Rice Krispies are
covered with chocolate.

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5



Spoon the mixture into the individual cake cases.

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6



Decorate your Rice Krispy cakes using a selection of different sweets.

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7

Try and arrange
the sweets to make a
funny face.





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Many Thanks,

Paul & Zoe