



Recipe



Making Funny Face Rice Krispy Cakes

Ingredients

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



Method

1. Pre-heat the oven to 150°C. Line a baking tray with parchment paper.

1. Break the chocolate into pieces and place in a bowl.
2. Melt the chocolate in a microwave.
3. Pour the Rice Krispies into the melted chocolate.
4. Mix with a wooden spoon until all the Rice Krispies are covered with chocolate.
5. Spoon the mixture into the individual cake cases.
6. Decorate your Rice Krispy cakes using a selection of different sweets.
7. Try and arrange the sweets to make a funny face.



Primary Treasure Chest

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We would like to take this opportunity to thank all those who have contributed ideas and suggestions for this website. If you have any suggestions or a 'wish list' please contact us and we will do our very best to meet your individual needs.

Many Thanks,

Paul & Zoe