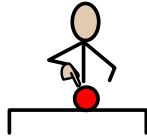
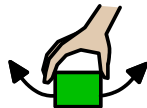


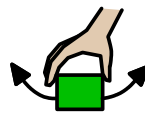
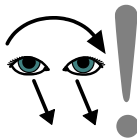
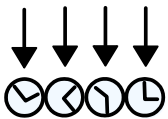
Follow the recipe to make chocolate rice crispy



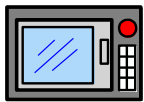
cakes.



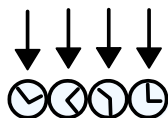
You can use whatever chocolate you like.



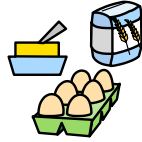
Always be careful when using the



microwave because it is hot. Ask for



help and always wear oven gloves.



Ingredients

100



• 100g



milk



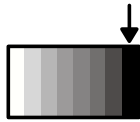
chocolate



broken



• 50g



dark



chocolate

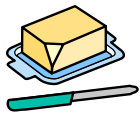


broken

100



• 100g



butter

4

• 4



tbsp



golden



syrup

100



• 100g



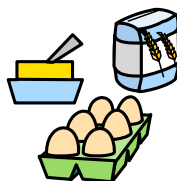
rice crispies



Chocolate rice crispy cakes recipe



Find



ingredients



Find



bowl,



spoon,



cake cases

and



cake tray



Melt



chocolate,



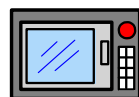
butter

and



syrup

in



microwave

?

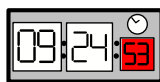
Do

this for

10

10

seconds



at

a

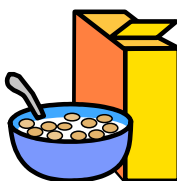


time



Mix

in



rice crispies



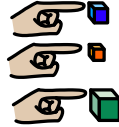
Put



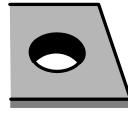
a

cake case

in



each



hole

of the



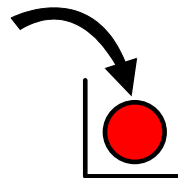
cake tray



Spoon



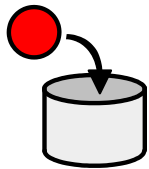
mixture



into



cake cases



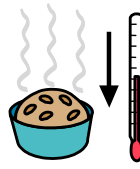
Put in

the



fridge

to



cool

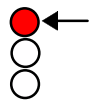
for



1 hour



Add



toppings

such as



melted



white



chocolate,

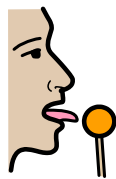


sweets

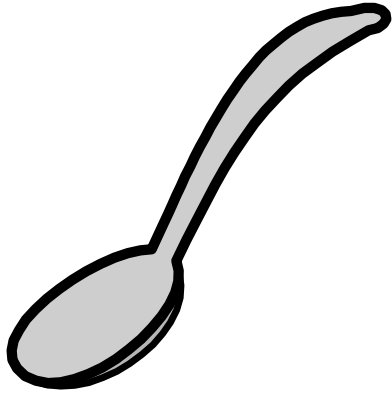
or



nuts



Taste



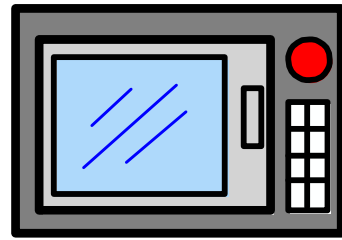
spoon



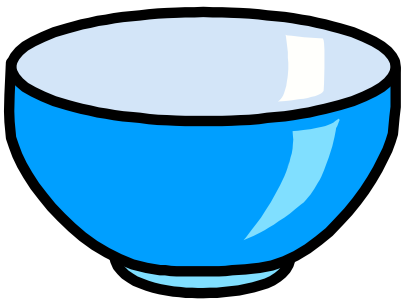
cake case



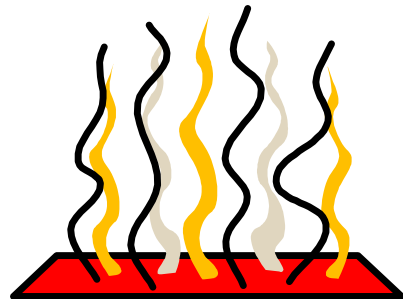
cake tray



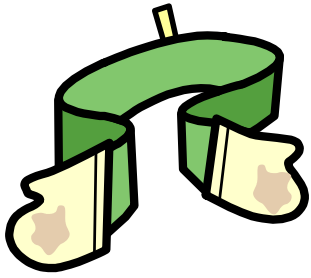
microwave



bowl



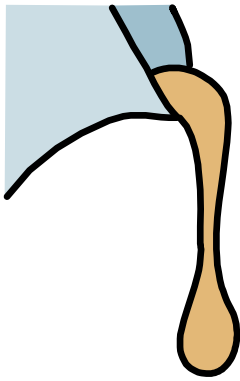
hot



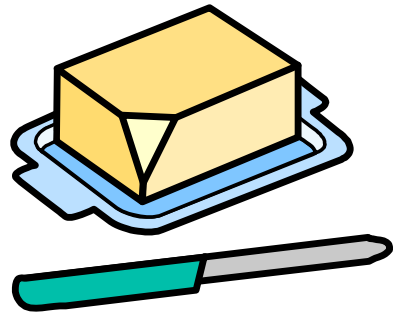
oven gloves



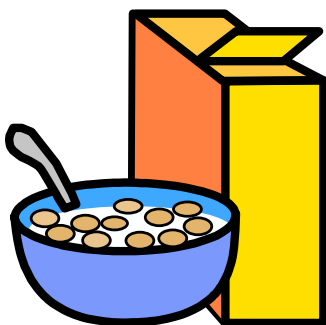
chocolate



syrup



butter



rice krispies