

Follow the recipe to make rice crispy



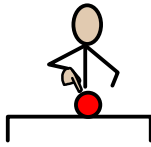
treats.



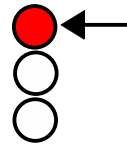
You can



add



whatever

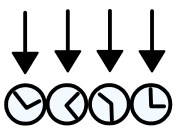


toppings

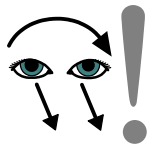
you



like.



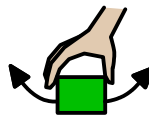
Always



be careful

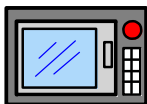


when



using

the



microwave

because it is



hot.



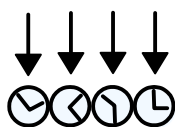
Ask

for



help

and



always



wear



oven gloves.



Ingredients

-  50g  unsalted butter,  plus  +1 extra for greasing 

-  150g Rice crispies

-  2 Crunchies,  chopped

-  2 x 100g bags  mini eggs (or  similar),  plus  +1 extra to



decorate

-  225g marshmallows

-  2 Curly Wurlies  chopped

-  4 x 39g Mars bars  chopped



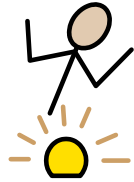
Rice crispy



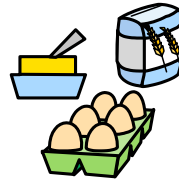
treats



recipe



Find



ingredients



Find



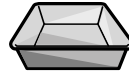
bowl,



spoon,



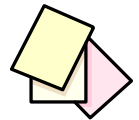
square



baking tray,



baking



paper



Grease

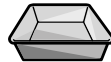


baking tray

and



line



baking tray



with



baking



paper



Pour



rice crispies,



half

the



mini eggs

and



half

the



crunchie

in a



bowl

and



put

to



the side



Put



butter,



mars bar,



marshmallows

and



curly wurlies

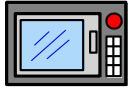


into

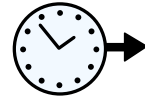
a



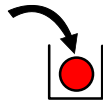
bowl



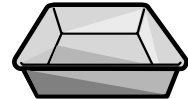
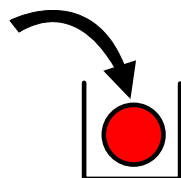
30



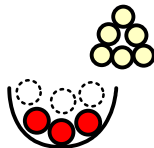
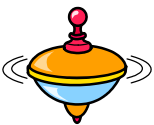
Microwave for 30 seconds at a time until melted



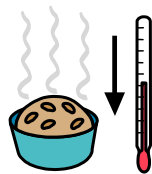
Pour mixture into the rice crispy bowl and mix quickly



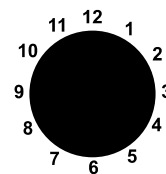
Spoon mixture into the baking tray



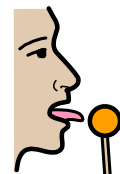
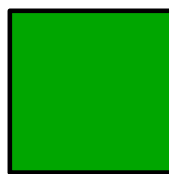
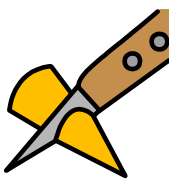
Top with left over crunchie and mini eggs



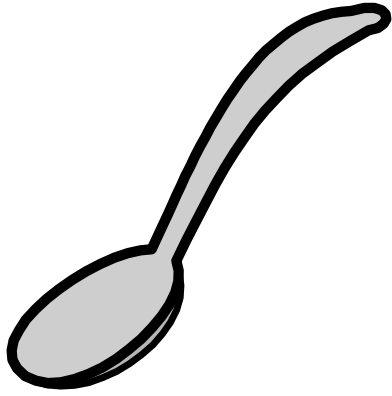
2



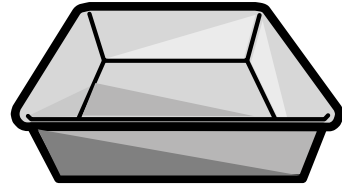
Chill for 2 hours



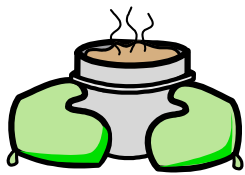
Cut into squares and taste



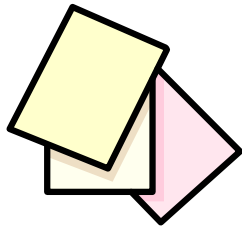
spoon



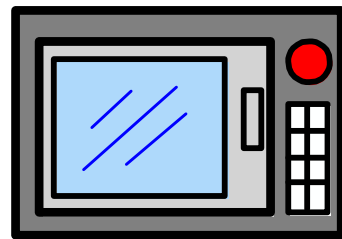
baking tray



baking



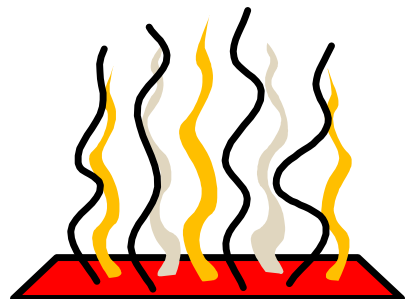
paper



microwave



bowl



hot



mini eggs



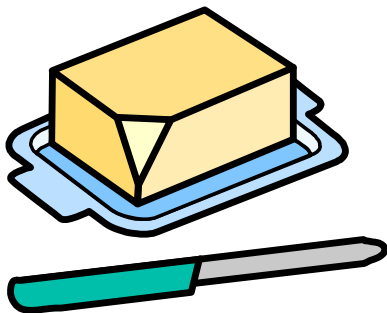
curly wurly



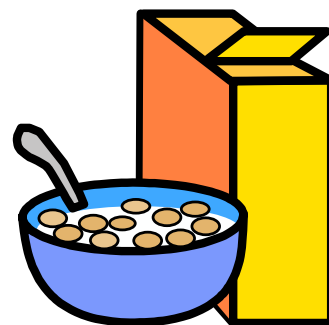
mars bar



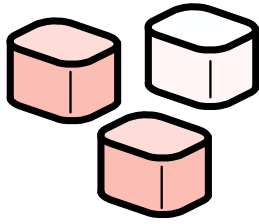
crunchie



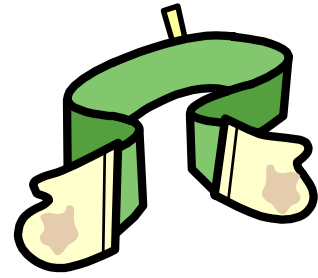
butter



rice crispies



marshmallow



oven gloves

