

Rice Crispy / Puffed Rice Treats

<u>Ingredients</u>	
Rice Crispies or Puffed Rice Cereal	2 ½ ounces
Butter	1 ½ ounces
Marshmallows	4 ounces

This is a simple recipe you can use to help make difficult cake decorations or 3D cakes. Remember to allow the puffed rice cereal to cool slight before working with it otherwise it will just keep sliding out of place. For a super stiff design refrigerate it – however, it may be hard to eat as well. Keep in mind that this is a way to make lighter decorations (as opposed to solid marzipan or fondant) but it can still be heavy. To smooth out the shape, after refrigerating, compress it with your hands or a tool and dip the shape in chocolate if desired.

Method of Preparation

1. Melt the butter and marshmallows on the stove on low heat or in the microwave.
2. Stir the melted ingredients in the puffed rice cereal until they are completely coated.
3. Allow to cool slightly before shaping or spread an even layer on a sheet pan.