



Birthday party recipes by

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Rice krispie treats

Snap, Crackle and Pop – these mini Rice Krispie monsters will soon get gobbled up!

Ingredients

100g butter

200g golden syrup

100g white chocolate

225g Rice Krispies

Decoration

100g white chocolate

Food colouring of your choice (i.e blue, orange, green, purple)

Edible eyes



Method

1. Line a 20cm square baking tin with baking paper.
2. Measure the butter and golden syrup into a saucepan and heat gently. When melted, remove from the heat and add the white chocolate. Stir until melted.
3. Add the Rice Krispies, stir well and spoon into the tin. Spread out and level the surface. Chill for 4 hours or until firm. Cut into 12 bars.
4. To decorate, melt the white chocolate in a bowl over a pan of simmering water. Once melted, divide the chocolate into three small bowls. Colour each bowl with a little food colouring of your choice.
5. Dip the bars halfway into the coloured chocolate, stick on the edible eyes to make monster faces and leave to set in the fridge.