



How To Make Rice Crispy Mix

Getting Started

Rice crispy and marshmallow mix is a great way to create small and large shapes for your cakes and models. It is lightweight and edible making it an ideal material to use can be moulded and manipulated into any desired form. Once cooled and set can be eaten alone or covered with sugarpaste to create your sugar art work.

Hob Directions

1. Melt butter or margarine in a large saucepan over low heat. Add marshmallows and stir until melted and well blended. Once the mix has completely melted to a smooth paste, remove from the heat.
2. Now add the cereal and stir until mixed together thoroughly.
3. Using a buttered spatula or greaseproof paper, press the mixture evenly and firmly into a greased mould, 20x30cm tin or split the mixture accordingly to create your desired shapes by hand.
4. Once cooled, cut into 5x5cm squares or cover with sugarpaste to create your sugar artwork.

Microwave Directions

1. In microwave-safe bowl heat butter and marshmallows on HIGH for 3 minutes, stirring after 2 minutes. Stir until smooth. Follow steps 2 and 3 above. Microwave cooking times may vary.

What you need

Ingredients

- 50g Butter (plus extra for greasing)
- 200g white marshmallows
- 150g crisped rice cereal

Equipment

- Spatula
- Greaseproof paper
- Stainless steel saucepan
- 20 x 30cm tin or shaped tin
- Heat source - gas/electric hob or microwave
- Microwavable bowl (optional)
- Food grade gloves
- Bowl

Ready in 30 minutes