

HEY DUGGEE

Hey Duggee – Chicken Rice Crispie Treats Recipe



Ingredients (makes 10):

- 300 Mini marshmallows
- 100g Unsalted butter
- Yellow gel food colouring
- 175g Rice crispie cereal

To decorate:

- 50g Fondant icing
- Orange gel food colouring

Note: A grown-up must supervise and help with preparation.

Method:

- Grease and line a 20cm x 30cm baking tin.
- Place the marshmallows and butter into a saucepan and heat over a medium heat, stirring until the marshmallows and butter are melted.
- Drop in yellow gel food colouring and stir until the marshmallow mixture is evenly coloured bright yellow.
- Measure the rice crispie cereal into a large bowl. Pour over the melted marshmallows and stir together until well combined.
- Spoon into the baking tin and press the mixture down with the back of a spoon.
- Pop in the fridge and chill for around half an hour.
- Tip out onto a chopping board, then cut into evenly sized triangles.
- Colour the fondant icing orange, then shape into beaks, eyes and combs.
- Press fondant pieces onto the triangles to turn them into chickens.

