

# MICKEY “RICE CRISPIE” TREATS (GF)

## INGREDIENTS

- 50 g Unsalted butter (or a hard block of Stork if you're making it dairy free too!)
- 300g Mini white marshmallows
- 180g “Rice Crispies” ( I use the GoFree rice pops)
- 1tsp Vanilla extract
- 150g Chocolate (Milk/White/Dark)
- Sprinkles / Toppings of your choosing

## EQUIPMENT

- 20cm x 20cm Baking tin, lined with baking parchment
- Large saucepan
- Additional baking parchment
- Heat-proof bowl

## METHOD

1. Melt your butter (or Stork) in a large saucepan, on a low heat. Once it is fully melted, add your marshmallows and stir continuously, allowing them to melt too. You'll want to keep stirring, to ensure that the mixture doesn't catch on the bottom.
2. Once your marshmallows have combined fully with your butter or Stork, you should be left with a thick mixture. Add the vanilla extract, and stir in.
3. Remove your pan from the heat and immediately add the “Rice Crispies”, one third at a time. Mix as you go, until all “Rice Crispies” are evenly coated. Your mixture will be very sticky!
4. Transfer your mixture from the saucepan into your baking parchment lined tray. Cover the mixture with another sheet of baking parchment and use your hands to push the mixture down until it's evenly distributed in your tray and about 3cm thick. Make sure to be patient with this step!
5. Chill in the fridge for approximately 2 hours, and cut to size (I used a Mickey-Shaped cookie cutter, it's linked at the top of this page).
6. Melt your chocolate in the heat-proof bowl. Once fully-melted, stir your chocolate continuously for approximately one minute to cool it down a little. Dip your “Rice Crispie” Mickeys, and add your toppings, before placing them back onto parchment paper until they are set - you can pop them in the fridge to speed this up!