

UNIVERSAL STUDIOS

"FRANKEN-POPS" (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
- 200g White Chocolate
- Green food colouring gel
- Icing Eyes
- Popsicle sticks
- Black icing pen

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. Remove from the fridge and lift out of your tray, cut the crispy treats into rectangles. Insert a popsicle stick into either of the shorter sides of each rectangle.
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, add your food colouring and mix thoroughly. Spread this onto your treats evenly using a knife. Add some eyes, and allow to set for an hour in the fridge.
7. Pipe on the hair and face using your icing pen & serve!