

# “RICE CRISPIE” PUMPKINS (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
- Orange Gel Food colouring (not liquid)
- 1 Pack of Matchmakers (any flavour - though I prefer orange)
- Black icing pen

## EQUIPMENT

- Baking tray, lined with baking parchment
- Large saucepan
- Bowl of cold water

## 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. Remove from the heat and add your orange food colouring, stirring in so that the colour is evenly mixed.
3. 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. Wet your hands, using the bowl of cold water and shape your mixture into balls (about the size of a tennis ball) - the water will help the mixture sticking to your hands!
5. Place each ball onto the parchment lined tray, and gently push down in the centre of each ball, with one finger, to create a 'dip' in the centre of the pumpkin. Break a matchmaker into smaller pieces and use this to stick into the dip - to resemble a pumpkin stalk!
6. Leave them for approximately two hours to set, then decorate with the black icing pen to create your pumpkin face! Enjoy!