

# ★ Rice Krispie Cakes

Make this birthday extra special with a children's classic; chocolate rice krispie cakes!

Ready in less than 20 minutes and nobody can resist these scrumptious treats!








## Ingredients

- 60g/ 2 oz unsalted butter 
- 3 tbsp golden syrup 
- 1 x 100g bar milk or dark chocolate 
- 90g/ 3 oz Rice Krispies 







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## Equipment

- Saucepan 
- Knife 
- Serving bowl 
- Table spoon 
- Cupcake cases 
- Spoon 

## Method

- 1.** Melt the chocolate  in the microwave or in a bowl  over a saucepan of simmering water.
- 2.** Cut the butter  into small pieces and add to the chocolate. Keep stirring until melted.
- 3.** Add the syrup , stir some more.
- 4.** Add the Rice Krispies  and stir in to the chocolate mix, gently you don't want to pop them all.
- 5.** Spoon into 12 cupcake cases. 
- 6.** Leave to cool.
- 7.** Enjoy!

