

Miss H's Chocolate Rice Krispie Squares

I hope you had a lovely Easter! If you have any spare chocolate lying around- put it to good use! If you do not have rice krispies you could use another crunchy cereal instead such as cornflakes. You could also use either dark/milk/white chocolate.

- 150g rice snaps
 - 100g butter, plus a little extra to grease
 - 100g marshmallows in small pieces
 - 300g chopped milk chocolate
1. Grease and line a square tin with non-stick baking paper or foil.
 2. In a large pan, melt the butter, marshmallows and 100g chocolate over a low heat, until the mixture is fully melted and combined.
 3. Stir in the rice snaps and mix until the snaps are completely coated.
 4. Turn out into the lined tin and using the back of a spoon, smooth the top to make it flat.
 5. Melt the remaining chocolate in a heatproof bowl set over a pan of simmering water, stirring, until completely melted and smooth.
 6. Pour the melted chocolate over the rice snaps, spread evenly and leave to set. Once set, cut into 25 squares to serve.

Remember to take a photo and send them to

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