



Too many eggs? – why not make Rice Krispie Cakes

As much as children love munching their way through their Easter eggs, they also like to work with their grown-ups to make something special. Here's how to make Rice Krispie Cakes to share with friends and family ...

You will need:

- A grown-up helper with oven gloves;
- Left over chocolate egg;
- Rice Krispies (similar cereal or muesli);
- You may like to add some raisins, dried fruit or marshmallows;
- Paper cake cases.

Instructions for the grown-ups:

- Melt the chocolate in a bowl over hot water;
- Once chocolate has melted carefully remove the bowl, with an oven glove;
- Stir in some Rice Krispies (or alternative) until they are all covered;
- Spoon them into the cake cases;
- Ideally place in the fridge for 15 minutes once cooled.

Please remember to be cautious with all hot instruments and do not leave saucepans unattended when cooking.

Enjoy! Don't forget to take extra care brushing teeth during this chocolaty time.

Easter joke for you:

Why does the Easter Bunny have a shiny nose?
Because the powder puff is on the other end! Ha ha!!