



Marshmallow & White Chocolate Mummies

about 10 pieces



Easy

up to 10 Min.



Ingredients:

For the rice krispie treats:

140 g Unsalted butter
250 g Rice Krispies
250 g Dr. Oetker Heart Marshmallows
100 g Dr. Oetker 26% White Chocolate

To Decorate:

Dr. Oetker Ready to Roll Coloured Fondant Icing
Dr. Oetker Orange Extra Strong Food Colour Gel
Dr. Oetker Heart Marshmallow

- 1 In a large saucepan, melt the butter on low heat and then add the Dr. Oetker White Chocolate, stir until melted. Add in the Dr. Oetker Marshmallows. Stir together until the marshmallows are completely melted.
- 2 Pour the mixture over the rice krispies cereal. Stir until well combined and the cereal is evenly coated in the marshmallow mixture.
- 3 Butter a 9x13-inch baking tray and line with parchment paper and evenly press the rice krispie treats mixture into the tray. Place in the refrigerator for 20 minutes to harden.
- 4 Use a sharp knife and cut the Rice Krispie treats into 10 rectangular pieces. Place the marshmallows in a microwave safe bowl, and melt in the microwave on medium power on 30 second bursts, give it a stir between each until fully melted.
- 5 Take a small portion of the melted marshmallow, mix with orange food colouring and set aside.
- 6 Make sure the marshmallow isn't too hot, this next step is messy and fun – great to get kids involved



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- 7 Dig into the melted marshmallow and stretch it out over a rice krispie square in a random pattern to look like a mummy wrap.

- 8 Repeat with additional rice krispie treats and set them on a tray lined with a sheet of parchment paper. Add some of the orange-coloured marshmallow for extra Halloween vibes.

