

Easter Crispy Cookies Recipe

You Will Need:

3 tbsps butter or margarine

300g regular marshmallows

6 cups rice pops

Icing sugar

Sprinkles

Large roasting tin

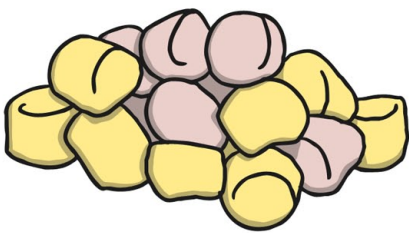
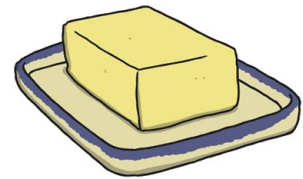
Cooking spray

Greaseproof paper

Egg-shaped cookie cutter

Large saucepan

Cooling rack



Method:

1. Melt the butter in a large saucepan.
2. Add the marshmallows and stir until they have all melted.
3. Take the saucepan off the heat and add the rice pops.
4. Stir all the ingredients together until the rice pops are all covered in marshmallows and butter.
5. Prepare the roasting tin by coating it with cooking spray and pour the mixture in.
6. Put the greaseproof paper over the mixture to prevent it from sticking, and roll it out.
7. Using the egg-shaped cookie cutter, cut the mixture into egg shapes. (If the mixture keeps sticking to the cutter, dip it in water).
8. Put the eggs on a cooling rack until they have set.
9. Make up some icing sugar. This will be used to stick the sprinkles onto the egg. (You could also use melted chocolate if you prefer.)
10. Dip one end of the eggs into the icing sugar then into the sprinkles.
11. Leave the eggs to set.