

# Rice Krispy Cakes

For all the little bakers out there!

## PREPARATION TIME

Less than 30 minutes

## COOKING TIME

Less than 10 minutes

## SERVES

Makes 12 cakes

## INGREDIENTS

- 225g/8oz chocolate, broken into pieces
- 50g/2oz butter
- 75g/2¾oz rice krispies
- Chocolate mini eggs
- 12 paper fairy cake cases

## METHOD

Line a 12-hole fairy cake tin with your paper cases.

Melt the chocolate and butter in a bowl set over a saucepan of gently simmering water (do not let the base of the bowl touch the water). Stir the mixture until smooth.

Remove the bowl from the heat and gently stir in the rice krispies until all of the cereal is coated in the chocolate.

Divide the mixture between the paper cases and press 3 chocolate eggs into the centre of each nest. Chill in the fridge for 1 hour, or until completely set.



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Full ingredients kits can be ordered from The Bridge Patisserie & delivered to your doorstep / Call: 01962 890767