



Easter Crispy Cookies

Ingredients

3 tbsp butter or margarine

300g regular marshmallows

650g rice pops

Icing sugar

Sprinkles

Cooking spray

Equipment

Large roasting tin

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 are all melted.
3. Take the saucepan off the heat and add the rice pops. Stir all the ingredients together until the rice pops are covered in butter and marshmallows.
4. Prepare the roasting tin by coating it with cooking spray. Pour the mixture into the tin.
5. Put the greaseproof paper over the mixture to prevent it from sticking and roll it out.
6. Using the egg-shaped cookie cutter, cut the mixture into egg shapes. Dip the cutter in water to prevent sticking.
7. Leave the eggs on a cooling rack until they have set.
8. Make up the icing sugar (or melted chocolate if you prefer). Dip one side of the egg into the icing sugar and then into a plate of sprinkles. Leave to set.