

## Nina James' Rice Krispie Treats

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### INGREDIENTS:

5 x tablespoons butter

1 x slab of any chocolate you fancy, chopped up. We used 70% Lindt Dark Chocolate.

8 cups, plus 2 cups of mini marshmallows

6 x cups of rice krispie cereal

3 x cups of popcorn

Sprinkles and a few pieces of extra chocolate for melting and drizzling on top

### DIRECTIONS:

1. Line a pyrex (I used one that was about 30 cm x 15 cm) with baking paper and spray lightly with cooking spray, set aside.
2. In a large pot over low heat melt butter. Once the butter is melted add in the 8 cups mini marshmallows, stirring constantly.
3. Once the marshmallows are just melted remove from heat and stir in your cereal and popcorn until just coated in marshmallow mixture. Now stir in the remaining 2 cups of mini marshmallows.
4. Then stir in the chocolate gently so it doesn't melt too much.
5. Pour mixture into prepared pan and press in evenly. Decorate the top with sprinkles and melted chocolate.
6. Allow to cool completely before cutting into squares. Best served on the same day, plus I'd like to see you try keep some aside.