



NANA JENNY'S KITCHEN

Christmas Recipe "Rice Bubble Christmas Trees"

INGREDIENTS

3 cups rice bubble cereal
3 cups white marshmallows
1 ½ tablespoons butter
Green food colouring
Assorted sprinkles, melted chocolate
or royal icing



DIRECTIONS

1. Prepare an 20cm round cake pan by spraying with non-stick cooking spray.
2. Put rice cereal in a large bowl.
3. In another large bowl, add marshmallows and butter. Microwave marshmallows and butter 3-4 minutes, or until super puffy and the marshmallows are beginning to melt together.
4. Carefully remove from microwave, and stir well. Add green food colouring.
5. Quickly pour green marshmallow "sauce" over rice bubbles and stir with a spatula that has been sprayed with non-stick cooking spray. As soon as all the cereal is incorporated, press mixture into the pan until level and slightly compacted.
6. Allow rice bubble treats to cool about 30 minutes. When cool and firm, flip pans over onto a cutting board to remove. Cut the large circle into 6-8 slices (as you would pizza), using a large serrated knife.
7. Wrap or decorate rice bubble "trees" as desired. If you plan to add a stick (as pictured), I would suggest adding it before adding the decorations. If you add the sticks after they are decorated (as I tried to!), it may disturb your decorations. I used striped paper straws as sticks, but you could also use white cookie sticks (available from any major craft store).

Recipe yields 6-8 trees.