



Recipes straight from the St Elizabeth Hospice kitchen!



One for the children or the non-bakers! Rice Krispie Cakes

Ingredients

75g butter (cubed or soft)
150g marshmallows
150g Rice Krispies
50g raisins (optional to replace this with chocolate chips, nuts or more marshmallows)

Method

- 1. Place marshmallows and butter in a microwaveable bowl and microwave for approximately 3 minutes or until just melted.
- 2. Add the Rice Krispies and raisins to the mix and stir well until all the mixture is stripped in well.
- 3. Place mixture into a slightly greased foil tray (10/12 inch). Press mix flat down and into corners.
- 4. Place into the fridge for one hour before cutting into squares and serve.

