



# Halloween Krispie Treats

about 15 pieces



● ● up to 120 Min.



- 1** Melt the butter and marshmallows in a heatproof bowl in a microwave - do this in 30 second intervals and keep stirring in between. Once the marshmallows are melted divide the mixture evenly into 3 separate bowls. Add Red Gel Food Colour, Orange Gel Food Colour and Green Gel Food Colour to each bowl and stir until thoroughly mixed through. Add the Rice Krispies into each bowl of colour (80g into each bowl) and carefully stir until all the Rice Krispies are coated.
- 2** Divide each bowl of coloured Rice Krispies into 4 or 5 pieces, then mould and shape them all firstly into a ball - be careful not to press too hard as you don't want to crush the Rice Krispies.
- 3** For the orange pumpkins squash the ball slightly on top to make a pumpkin shape. For the green Frankenstein faces flatten the balls then carefully pat the top and bottom then the 2 sides to create a flat rectangle shape. For the red devils, do the same as you did for the Frankenstein, but then pinch the base of one of the shorter sides to create a pointy chin effect. It is much easier to shape the Krispies with gloves so they don't stick to your hands.

## Ingredients:

### For the Krispies:

240 g Rice Krispies  
150 g White Mini Marshmallows  
75 g Unsalted butter  
Dr. Oetker Red Extra Strong Food Colour Gel (1 tube / 10g)  
Dr. Oetker Orange Extra Strong Food Colour Gel (1 tube / 10g)  
Dr. Oetker Green Extra Strong Food Colour Gel (1 tube / 10g)

### For Decorating the Krispies:

about 50 g Dr. Oetker Ready to Roll White Fondant Icing  
about 50 g Dr. Oetker Ready to Roll Coloured Fondant Icing (Black and Green)  
50 g Dr. Oetker Milk Chocolate Chunks  
50 g Dr. Oetker Dark Chocolate  
1 Dr. Oetker Free Range Egg White Powder Sachet (1 sachet)  
250 g Icing Sugar  
Dr. Oetker Black Extra Strong Food Colour Gel (1 tube / 10g)



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- 4 To make the royal icing for the eyes and other facial features. Take a sachet of the Egg White Powder and follow the instructions on the packet. Add enough of the egg white mixture to your icing sugar to make a thick paste and keep stirring until all the lumps have disappeared. You can do this with a hand mixer. Add Black Gel Food Colour to make a dark paste, then place the icing in a piping bag with small nozzle attached.
- 5 For the eyes, take small pieces of white Regal-Ice and roll into tiny balls and flatten with your thumb. Then pipe a small dot of black royal icing on each to make the eye pupils. For the pumpkins make the Regal-Ice into triangle shapes by squashing into 3 sides.
- 6 To make the devil horns, roll small pea sized pieces of black Regal-Ice into balls, then mould these into teardrop shapes (you'll need 2 per devil). Stick onto the top of your devil face using the royal icing. Next make the beard by making a larger tear drop and sticking this to the pointy chin of the face using the royal icing. Add the eyes then add funny eyebrows and mouth shapes using the black royal icing.
- 7 To make Frankenstein's hair, simply dip the top of the rectangle into some Dark Chocolate, then quickly bring upright and let the chocolate drip down the face a bit. Stick 2 chocolate chunks on either side of the face using the melted dark chocolate. Add the eyes then add funny eyebrows, scars and mouth shapes using the black royal icing.
- 8 To make the top stalk of the Pumpkin, take some Green Regal-Ice and roll into a ball about the size of a small marble. Flatten this ball with the palm of your hand then stick it on top of the pumpkin using the royal icing and add some leafy shapes by using the back of a fork. Stick a chocolate chunk in the middle to make the stalk. Add the eyes and funny eyebrows, and zig-zag mouth shapes using the black royal icing.

