



# Marshmallow Crispy Cupcakes

12 cupcakes



Easy

up to 20 Min.



## Ingredients:

### For the Cupcakes:

300 g Dr. Oetker Heart Marshmallows (3 Packets, chopped small)  
5 ml Dr. Oetker Madagascar Vanilla Extract (1 tsp)  
100 g Unsalted Butter  
150 g Rice Krispies  
Dr. Oetker Unicorn Confetti Sprinkles

### For the Decoration:

300 g Dr. Oetker Vanilla Buttercream Style Icing  
Dr. Oetker Pink Extra Strong Food Colour Gel  
Dr. Oetker Blue Extra Strong Food Colour Gel  
Dr. Oetker Green Extra Strong Food Colour Gel  
Dr. Oetker Yellow Extra Strong Food Colour Gel  
Dr. Oetker Giant Chocolate Stars  
Dr. Oetker Unicorn Confetti Sprinkles

- 1 For the Cupcakes:**  
Snip 300g of Dr. Oetker Heart Marshmallows into small pieces with a pair of kitchen scissors.
- 2** Grease a muffin tin with a little butter.
- 3** Place the marshmallows, Vanilla Extract and cubed butter into a medium saucepan. Put the toasted rice cereal/ rice krispies into a large bowl.
- 4** Melt the mixture over a medium heat, stirring with a hand whisk, until the butter and marshmallows have melted.
- 5** Pour the melted marshmallow mixture into the rice krispies and stir together using a large spatula until the cereal is completely coated, add some sprinkle to the mixture and stir through.
- 6** Spoon the mixture into the prepared muffin tins and press down to with the back of a spoon to pack them down - if the mixture becomes too sticky to work with then wet your hands and shake down and then use your damp hands to pat the mixture into the tins.
- 7** Chill in the fridge until set - 30 minutes to an hour.



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**8 To Decorate:**

Gently remove the cupcakes from the tins. Divide the buttercream between 4 bowls and add a few drops of Food Colour Gel to each bowl, mix the the colour gel into the buttercream.

**9** Place a stripe of each colour buttercream up a piping bag fitted with a star nozzle so each quarter of the piping bag is a different colour. Pipe a swirl of buttercream on the top of each cupcake.

**10** Finish with a Chocolate Star and some Unicorn Confetti Sprinkles!  
These cupcakes are best consumed on the day you prepare them.

Tip from the Test Kitchen

- Instead of cupcakes you can pour the mixture into a rectangular tin and cut the treats into squares once they have set.

