

# Chewy Gooney Marshmallow Monsters



## Ingredients

200g white marshmallows

150g puffed rice cereal

50g butter

## To decorate

400g icing sugar

3–4 tbsp water

Green food colouring

Small tube black icing

Different coloured tube icing

White mini marshmallows

Sweets for decorating, such as candy teeth

## Equipment

Hob

Large saucepan

Wooden spoon

Greased rectangular baking tin (ideally, 20×30cm)

Mixing bowl

Spoon

Makes approx.  
24 monster treats.

## Method

1. Carefully, melt the butter in a large saucepan over a low heat, stirring continuously.
2. Once the butter is melted, add in the marshmallows and stir until completely melted and mixed in.
3. Add the puffed rice cereal and stir it into the marshmallow mix using a wooden spoon. Make sure it is completely coated.
4. Spoon the mixture into the baking tin.
5. Then, using the back of the wooden spoon, press down firmly on the mixture so it fills the pan and has an even top.
6. Leave to cool and set for 2 to 3 hours.
7. Carefully, use a knife to cut the marshmallow treats into rectangles.
8. Mix the icing sugar, water and food colouring together until it looks like glue.
9. Dip the front of your marshmallow treat into the green icing.
10. Add mini marshmallows for eyes. Monsters can have more than two eyes!
11. Use the black icing tube to add pupils to the eyes.
12. Use the coloured icing tubes and sweets to add any other decoration you'd like, such as candy teeth for your monster mouth.
13. Enjoy!