

YOSHI EGG RICE CEREAL TREATS

You may already have everything you need to get started on this adorable (and yummy) treat right in your pantry at home!

INGREDIENTS

3 Tbsp. Butter
6 Cups of Rice Cereal
4 Cups of Miniature Marshmallows
8 oz. White Fondant
Green Edible Paint
Cooking Spray
Corn Starch (optional)

EQUIPMENT

Large Saucepan
Wooden Spoon
Wax Paper
Rolling Pin



PREPARATION (Kids, please ask an adult for help!)

- 1 In large saucepan, melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.
- 2 Add rice cereal and stir until well coated.
- 3 Lay out wax paper on a clean, flat surface. Empty the mixture onto the wax paper and let it cool until warm enough to touch, approximately 5 minutes.
- 4 Spray your hands with cooking spray and rub together. This will coat your hands and make it easier to work with the sticky mixture. Mold the treats into egg-shaped ovals - the size is up to you!
- 5 Carefully roll out the white fondant and cover the eggs, one-by-one. To make the fondant less sticky, sprinkle corn starch before rolling! Try to make them as smooth as possible (cut or tear any excess fondant). Once you have all the eggs covered with the fondant, it's time to decorate!
- 6 Using the green edible paint, follow the example pictured above to create spots on Yoshi's eggs. You can even choose to color the eggs with different colored spots! Allow time for the paint to dry, then enjoy your Yoshi Egg Rice Cereal Treats!