

# Raymond's Homemade Rice Cakes



Rice cakes are easy to make at home with the kids and a favourite for everyone.

**Prep time**

20 minutes + 2 hours refrigeration

**Makes approx**

16 cakes

**Ingredients**

6 cups Rice Bubbles or Rice Puffs

1/2 cup of M&M's

1 pkt Marshmallows (250g)

125g unsalted butter, melted

For variations to this recipe, get creative. Use Coco Pop for a Chocolate twist, 100's & 1000's, smarties or jelly beans instead of M&M's. Add dried fruit and Chia seeds for a healthy version.

**Method**

Place 16 cupcake patty cases on a tray and set aside.

Chop 1 cup marshmallows and combine in a bowl with the Rice Bubbles and the M&M's.

Melt the remaining marshmallows in a heat-proof bowl in the microwave on high for 15 – 20 seconds, mix in the melted butter. Add this to the Rice Bubble mixture and stir well to combine. You should get your parents to help with this step.

Transfer the mixture to the cake cases and refrigerate until set.

Store Rice Cakes in an airtight container in the fridge.