



CARAMEL TREATS

INGREDIENTS

¼ cup margarine
125grams soft caramels
300grams white marshmallows
6 cups Kelloggs Rice Bubbles cereal

METHOD

1. Melt the margarine in a large saucepan over low heat.
2. Add the caramels and marshmallows. Stir until completely melted. Remove the mixture from the heat. Add the Kelloggs Rice Bubbles cereal and combine until Rice Bubbles are well coated.
3. Using a buttered spatula or waxed paper, press the mixture evenly into a 32 ½ x 22 ½ x 5cm pan coated with cooking oil spray. Mark up the slice once pressed into tin before cooling. Cut into 5cm squares when cool.

HOT TIPS

1. When melting the margarine make sure you melt it slowly otherwise it burns.
2. This recipe is best with small marshmallows or large marshmallows cut in half.
3. The margarine is really hot so be sure to handle carefully.
4. The mixture is best mixed with a wooden spoon.
5. These can be made up to a week in advance.

This recipe is taken from the **Kelloggs Rice Bubbles** cereal box.