



MARSHMALLOW TREATS

INGREDIENTS

- 200grams butter
- 400grams sweetened condensed milk
- 1 cup brown sugar, firmly packed
- ¼ cup cocoa
- 2 teaspoons vanilla essence
- 1 ½ x 250grams of crushed plain sweet biscuits
- 3 x 100grams packet of marshmallows
- 1 ½ cup of coconut

METHOD

1. Combine butter, sweetened condensed milk, sugar, sifted cocoa and vanilla essence into a saucepan and stir over heat until butter is melted. Be sure not to boil the mixture until the butter is melted.
2. Remove from heat.
3. Stir in the crushed biscuits.
4. Moisten hands with water and roll 3 teaspoons of mixture around each marshmallow.
5. Press the mixture firmly to enclose the marshmallow in the middle.
6. Roll the ball into the coconut to cover all over.
7. Refrigerate until firm.

HOT TIPS

1. Makes between 45 and 55.
2. This recipe can be made a day in advance and refrigerated in an airtight container.