



PREP TIME  
**10 MIN**



CHILL TIME  
**1 HOUR**



SERVINGS  
**12 CAKES**

# Easy Rice Crispy Cakes

## Ingredients

- 3 tbsp (45g) unsalted butter
- 3 tbsp golden syrup or honey
- 100g milk chocolate (or dark/white if preferred)
- 3 cups (75g) rice crispy cereal
- Optional toppings: mini marshmallows, sprinkles, mini eggs, or chocolate chips

## Instructions

1. Melt the butter, syrup, and chocolate together in a saucepan over low heat. Stir until smooth.
2. Remove from heat and stir in the rice crispies until they're fully coated.
3. Spoon the mixture into cupcake cases placed in a muffin tray or on a plate.
4. Add any toppings while the mixture is still warm.
5. Chill in the fridge for at least 1 hour until set.
6. Enjoy! These are great for parties, lunchboxes, or a quick chocolate fix.

