

**The Pink Whisk - Rice Krispie Treats Cakes** – Makes 7cm/2¾” deep cakes.

- *Prepare the cake tin by lining the base and sides with non-stick baking paper*
- *Melt together the butter and marshmallows over a low heat stirring frequently.*
- *Combine with the Rice Krispies and pour into tin. Allow to cool a little before spreading and levelling with the back of a fork.*
- *Allow to set fully before removing from the tin.*

<b>ROUND</b>	<b>12.5cm (5")</b>	<b>15cm (6")</b>	<b>18cm (7")</b>	<b>20cm (8")</b>	<b>23cm (9")</b>	<b>25cm (10")</b>	<b>28cm (11")</b>	<b>30.5cm (12")</b>
<b>SQUARE</b>		<b>12.5cm (5")</b>	<b>15cm (6")</b>	<b>18cm (7")</b>	<b>20cm (8")</b>	<b>23cm (9")</b>	<b>25cm (10")</b>	<b>28cm (11")</b>
<b>Butter</b>	35g	45g	65g	85g	105g	130g	160g	190g
<b>Marshmallows</b>	145g	210g	285g	370g	470g	580g	700g	830g
<b>Rice Krispies</b>	105g	150g	205g	270g	340g	420g	510g	605g

[www.thepinkwhisk.co.uk](http://www.thepinkwhisk.co.uk)