

Surprise Eggs

Recipe Courtesy of Laurie and Nancy of Two Sisters Crafting
Video demonstration of recipe available at www.twosisterscrafting.com/rice-krispie-easter-eggs

Ingredients:



3 Tbsp butter



Cooking spray or
extra butter



3 cups of mini
marshmallows



Gummies to put
inside the eggs
(optional)



3 cups of Rice Krispies
cereal (or any cereal
you would like)



Food coloring
(optional)

Supplies Needed:



Medium saucepan



Plastic egg
(cleaned thoroughly)



Heat-safe spatula or
spoon

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Instructions:



1. Melt the butter in the saucepan over low heat. Be careful.

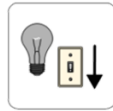


Ask for help before using the stove.



2. Add the mini marshmallows and stir until melted.

(Note: you can also melt the butter and marshmallows in a microwave-safe bowl in increments of 30 seconds between stirring instead of using the stove)



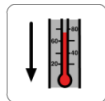
3. Remove pan from heat. Turn off the stove.



4. Add a few drops of food coloring (if desired). Add the cereal.



Stir until combined.



5. Allow the mixture to cool slightly before touching.



6. Wash your hands.

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Instructions (Continued):



7. Grease the inside of the plastic egg with cooking spray.



8. Grab some of the cereal mixture (when cool enough) and



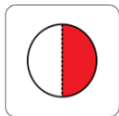
press into one half of the plastic egg shell.



9. Press a gummy into the middle of the mixture for a surprise.



10. Fill the other half of the plastic egg with the cereal mixture.



11. Press the two halves together to make a whole egg.



12. Remove the cereal egg from the mold. Enjoy!