

Gluten Free Marshmallow Crispies!

Try this delicious gluten free recipe from Evelina London Ambassador, Kyrste Ferguson!

Ingredients:

100g (4oz) Toffee (Werthers creamy original work well)

100g (4oz) Butter/Margarine

100g (4oz) Marshmallows

100g (4oz) Rice Crispies
(Gluten free variety)

Serves
12!

Method:

Grease the tin with butter on a paper towel.
Remove wrappers from the toffees.

Put the toffee and butter/margarine into a pan.
Add the marshmallows. Melt them gently over a low heat, stirring all the time until melted, about 15 minutes.

After everything has melted and blended together, take the pan off the heat and gently stir in the rice crispies.

Spoon the mixture into a tin and press it gently with the back of a metal spoon. Leave the mixture to set, then cut it up into squares.

Bake it Bigger: Decorate the squares with a little drizzled glaze icing (icing sugar and water) and hundreds and thousands sprinkled over.

