



Snap, Crackle & Pop Crispie Cake

Recipe Code: D019.1



PORTIONS

240

GENERATED

6/5/2025

Ingredients & Allergen Information

| CODE | PRODUCT NAME | QUANTITY | CONTAINS | MAY CONTAIN |
|--------|--|----------|---------------|---------------|
| 105956 | Brakes Crisp Puffed Rice 8x600g | 2400 g | None declared | None declared |
| 6462 | Brakes Milk Powder 1x2kg | 1200 g | MILK | None declared |
| 47334 | Silver Spoon Golden Syrup | 3200 g | None declared | None declared |
| 74153 | Brakes Margarine 2kg | 1920 g | None declared | None declared |
| 89938 | Citavo Cocoa 1x1kg | 400 g | None declared | None declared |
| 14174 | Orchard Valley Mini White Marshmallows | 500 g | None declared | None declared |

Instructions

Line trays with greaseproof paper. Melt golden syrup and butter on low heat. Remove and whisk in dried milk powder and cocoa powder. Mix well. Return to heat and mix until white specs of powder are melted. Add in rice crispies, mixing thoroughly to ensure they are evenly coated throughout. Transfer mixture to tins, pressing in and compacting tightly. Leave to cool for 10-15 minutes and using a sharp knife portion each tray, in to 60 finger shape pieces. Chill until needed. Should be fully set similar to cracknel.