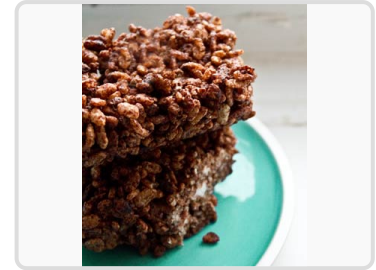




# Snap, Crackle & Pop Crispie Cake

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.