



SIMPLE SUSHI SWEETS & SHRIMP TEMPURA

SUPPLIES & TOOLS

- Rice Krispies Treats – homemade or ready-made from the store
- Vanilla Make ‘n Mold Candy Melts #30160249
- Dark Chocolate #30160250 or Milk Chocolate #30160248 Melt ‘n Mold Candy Melts
- Black Icing Coloring #77657239
- Capt. Crunch Cereal or similar – Shrimp Tempura coating
- “Sushi” Fillings & Toppings:
 - Assorted Gummy Candies – worms, bears, strips
 - Candy Coated Sunflower Seeds
 - Fruit Roll-ups
 - Mini M&Ms – Red for Ume
- Microwaveable Mixing bowl – for Candy melts
- Small Spoon for mixing and spreading chocolate
- Knife
- Parchment or Wax Paper
- Disposable food grade gloves
- Plastic Sandwich Bag
- Microwave
- Optional: Kitchen food-grade scissors, wooden chopsticks, bamboos skewers



INSTRUCTIONS



1. Maki Sushi –
 Slice ready-made Rice Krispies Treat in half. Carefully flatten the halves to about 1/4-in. thick.

Lay two to three gummy worms or similar about 1/2 in. from one edge.



2. Carefully roll the Rice Krispies Treat like a sushi roll, encasing the gummies in the center.

You can use one or both halves to roll, depending on how big you want your sushi to be.

Slice the roll into two – three slices. Set aside for now.



3. Musubi –
 At an angle, trim off two corners of a ready-made Rice Krispies Treat, leaving a triangular shape.

Round the edges and mold into a triangle musubi shape. Set aside for now.



4. Ahi/Gunkan Sushi –
 Use a whole or half ready-made Rice Krispies Treat. Shape into a rectangular block and round the corners.

On the top, push slightly down in the center to create a small “bowl” with a wall all around. Set aside for now.



5. Adding the “Nori” –
 Follow the manufacturer’s directions and melt a small batch of milk or dark chocolate. Add a few drops of black icing coloring to the melted chocolate if you want to have a truer color for the nori.

Spread a thin layer of chocolate on the outside edges of the prepared sushi.



6. Finishing Touches –
 You can place the sushi in the refrigerator for a few minutes to harden the chocolate quicker.

Musubi – add a red mini M&M to the center on one side for the “ume”

Ahi/Gunkan – Cut up red gummy bears into small chunks. Place on top of the Rice Krispies Boat.

INSTRUCTIONS (continued)



7. Shrimp Tempura -
Take a ready-made Rice Krispies treat and cut off one corner at a long angle.

Round edges and slightly curve the thinner end; that will be the tail.



8. Take an orange or light red gummy worm and make a slit down the middle of the rounded end. Separate the gummy to make the shrimp tail. Cut the tail to about 2 inches long from that end.

Use a chopstick or bamboo skewer to make a hole in the tail end of the Rice Krispies shape so you can insert the gummy tail.



9. Pour some Capt. Crunch cereal in a sandwich bag, seal. Carefully smash the cereal into smaller bits.



10. Coat the shrimp shape with melted vanilla candy melts.

Evenly coat the dipped Rice Krispies shape into the crushed cereal mixture.

Shrimp Tempura is done.