



## EASY YUMMY TREATS

### SUPPLIES & TOOLS

- Rice Krispies Cereal
- Make 'n Mold Candy Melts - Vanilla #30160249
- Pretzels
- Macadamia Nuts
- Glass Bowl
- Wilton Disposable Decorator Bags #77654848
- Mixing Tool - spoon, silicone spatula, etc.
- Microwave Oven
- Mini Baking Cups
- Ziploc Bag

**Optional:**

- Candy Sprinkles



### INSTRUCTIONS



1. Prepare the ingredients that you will be using. Chop nuts to smaller bite-size pieces. Put pretzels in a Ziploc bag and break into smaller pieces about 1/2-in. or smaller.



5. Once the candies have melted, cut the tip of the bag and add some of the melted chocolate to the bowl of cereal, pretzels and nuts.



2. Pour some Rice Krispies cereal into a small glass bowl. Add in the pretzels and nuts. Mix together. Ingredient portions are to your taste. Set aside while you melt the candy.



6. Stir to coat all of the dry ingredients. The melted candy is what keeps the other ingredients together. You do not have to have a heavy coat of the melted candy unless you prefer it to be sweeter tasting.



Get the mini baking cups ready to fill by lining them up.

3. Place some candy melts in a Wilton Disposable Decorator bag, filling about halfway to the max line. Place the bag into a microwaveable glass bowl with the point end at the bottom of the bowl.



7. Use a spoon or a spatula to scoop the mixture and place inside of the baking cups. You can add sprinkles on top to add color if you want.



**NOTE:** It is better to do small batches at a time because the melted candy can start to harden quickly.

4. Place the bowl into the microwave and follow the instructions on the candy melts bag to melt the candy wafers. Melt the candy with short intervals in the microwave to avoid burning the candy. You can gently squeeze the bag in between to check if the candy has completely melted.



**TIP:** If you want the treats to set quicker, place the treats inside of the freezer for just a few minutes.

8. Place your treats inside of a small container for gift giving or just serve them up and enjoy!



Extra photo with all of the ingredients.