



## RICE KRISPIE SQUARES

 **Prep: 15 minutes plus chilling**

 **Cook: 5 minutes**

 **Serves: 16**

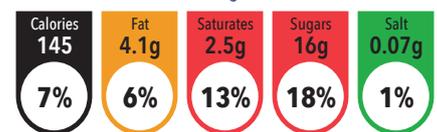
### INGREDIENTS:

- 50g unsalted butter
- 100g condensed milk caramel
- ½ tsp **LoSalt**
- 200g mini pink and white marshmallows
- 180g rice krispies
- 50g white chocolate, melted
- 2 tsp dried raspberry flakes

### METHOD:

1. Grease and line a 20x25cm tin with parchment paper.
2. Melt the butter, caramel and **LoSalt** in a large saucepan. Stir in the marshmallows and cook, stirring until melted.
3. Off the heat, stir in the rice krispies until evenly coated and press into the tin, levelling the surface and chill until set. Drizzle with white chocolate and sprinkle with raspberry flakes then chill until set and cut into 16 squares.

Each serving contains



of your guideline daily amount

### COOKS TIP:

Great for packed lunches. Try stirring in some chopped nuts or mixed seeds too.