

Rice Bubble Easter Eggs



Serves	4
Prep time	2 hours
Allergy / Intolerance	Amines , Artificial Additives , Artificial Colours , Egg , Glutamates , Preservatives , Salicylates
Suitable for	RPAH Elimination Diet - Low Chemical / Failsafe
Meal type	Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Occasion	Easter

Ingredients

- 40g white Pascalls marshmallows
- 20g butter or Nuttalex
- 1 cup Rice Bubbles (or other puffed rice cereal)
- Sunflower oil (for greasing)
- 100g Nestle White Melts

Optional

- Hoppers naturally coloured sprinkles or 100s and 1000s

Directions

1. Grease 8 easter egg half molds with a drop of oil, and wipe off any excess.
2. Place the the butter and marshmallows into a small saucepan, and melt over low heat, stirring occasionally.
3. Place the Rice Bubbles into a bowl and add the butter and marshmallow mixture. Stir until well combined.
4. Press the Rice Bubble mixture firmly into the prepared molds and place in the fridge to set for 1 hour.
5. Once the eggs have set, press them out of the molds and set aside.
6. Melt the White Melts as per the instructions on the packet. Use a small amount to stick together two of the egg halves, and repeat for the remaining halves.
7. Dip the top of each egg into the White Melts, then sprinkle with the Sprinkles or 100s and 1000s (if using). Place on the wire rack until set.
8. Store in the fridge until needed.



Note

Low Chemical / FAILSAFE, High Salicylates

Hoppers naturally coloured 100s and 1000s and Sprinkles contain high levels of salicylates.

Variations:

1. Add raw cocoa or carob to the butter and marshmallow mixture for chocolate eggs.
2. Use chocolate or carob buttons/chips instead of the White Melts.

