QUEEN
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PREP: 20 min + chilling
COOK:
SERVES: 12

No Bake Rice Crispy Party Cake

Transform your rice bubbles from breakfast to dessert with sticky marshmallow and buttercream icing!

Ingredients

Rice Crispy Cake

85g salted butter

250g white, vanilla marshmallows

2 tsp Queen Salted Caramel Flavour for icing

250g rice bubbles

Buttercream

250g butter, cubed

3 cups (450g) icing sugar

2 tsp Queen Salted Caramel Flavour for Icing

Queen Food Colour Gel in Blue and Green

Method - Rice Crispy Cake

STEP 1

Spray a 20cm round cake tin with oil and place in fridge. Cut four circles of baking paper the same size as tin and leave to one side.

STEP 2

Add butter to a heavy based saucepan and heat over medium heat until butter begins to foam and turn light brown. Reduce heat to low and add marshmallows and Salted Caramel Flavour. Stir continuously until marshmallows have melted into butter. Add rice bubbles and stir until evenly mixed through.

STEP 3

Place a circle of baking paper onto the base of cake tin and top with one quarter of mixture and flatten. Place another circle of baking paper on top of mixture and repeat until four rice crispy layers are made. Chill to firm layers for 1-2 hours, then prepare buttercream.

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Ingredients

Dr. Oetker Polka Dots and Sugar Stars

Method - Buttercream

STEP 1

Cream butter until smooth and pale, approx. 6 minutes. Sift in icing sugar and continue to beat until light and fluffy. Mix through Salted Caramel Flavour and two drops of Blue and four drops of Green Food Colour Gel until well combined. Transfer to a piping bag with an open star tip.

STEP 2

Remove rice crispy layers from fridge and separate. Place one layer on a serving plate and pipe buttercream around edges, then fill middle. Repeat with remaining layers then sprinkle with Polka Dots and Sugar Stars. Use a sharp knife to cut and wipe clean between cutting slices to serve.

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