

QUEEN

- EST 1897 -



PREP: 40 min +
setting
COOK:
SERVES: 18

Unicorn Rice Crispy Squares

If there was ever a dessert that screams "Unicorn!" this is it! These crispy treats are so easy to make, you can let your imagination run wild with the decorating.

Ingredients

Dip Dyed Marshmallows

$\frac{3}{4}$ cup water, divided in three
Queen Rose Pink Food Colour
Queen Blue Food Colour
60g mini white marshmallows

Rice crispy squares

100g butter
230g white marshmallows
2 tsp Queen Unicorn Dream Flavour for Icing
Queen Hot Pink Food Colour Gel
4 cups (160g) rice bubbles

Method - Dip Dyed Marshmallows

STEP 1

Fill three bowls with $\frac{1}{4}$ cup of water each. Add $\frac{1}{4}$ tsp Rose Pink Food Colour to the first bowl, $\frac{1}{4}$ tsp Blue Food Colour to the second bowl and $\frac{1}{4}$ tsp Rose Pink Food Colour and a few drops of Blue Food Colour to the last bowl and mix to make purple.

STEP 2

Dip marshmallows in separate colours to create pink, blue and purple dip dyed marshmallows. Place on baking paper to dry.

Method - Rice Crispy Squares

STEP 1

Grease a 16 x 26 cm slice tin and set aside. In a large saucepan melt butter over a low heat. Add marshmallows and stir until melted and combined with butter.

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Ingredients

Icing & Decorations

Dr. Oetker Royal Icing

Queen Blue Food Colour

Dr. Oetker Sugar Stars, Hundreds & Thousands, Sugar Strands and Rainbow & Unicorn Party Pals, to decorate

Method - Rice Crispy Squares

STEP 2

Add Unicorn Dream Flavour for Icing and Hot Pink Food Colour Gel, mixing to combine. Pour in rice bubbles and stir to coat. Quickly pour into prepared pan. Use a sheet of baking to press the mixture down flat and evenly into the pan. Allow to set for 2 hours before turning out onto a chopping board and cutting into squares.

Method - Icing & Decorations

STEP 1

combine Royal Icing packet contents and water in the bowl of a stand mixer, fitted with a whisk attachment. Follow the directions on the packet and then add Unicorn Dream Flavour for Icing and 1 tsp Blue Food Colour and whisk to combine.

STEP 2

Spoon Royal Icing into a piping bag fitted with a writing icing tip and drizzle blue royal icing over rice crispy squares. Decorate with Hundreds & Thousands, Sugar Stars, Sugar Strands, dip dyed marshmallows and Rainbow and Unicorn Party Pals.

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