

ROBO ROB

WATCH MY VIDEO AND MORE AT TREATSFORTOYS.CA

Rice Krispies recipe

50 ml	¼ cup	margarine or butter
250 g	1 pkg	regular marshmallows
2 ml	½ tsp	vanilla extract (optional)
1.5 L	6 cups	Rice Krispies® cereal (try with Rice Krispies® Vanilla Flavour cereal or Rice Krispies® Brown Rice Cluten Free cereal!)

- Melt the margarine in a large saucepan over low heat.
- Add the marshmallows, stir until melted. Remove from heat.
- Add the remaining ingredients. Stir until well coated.
- Press ¾ of the mix firmly into a buttered pan.

Note: Royal icing is available at cake decorating supply shops and grocery stores.

Things you'll need

- Medium sized saucepan
- Cutting board
- Sharp knife
- Wooden Spoon
- Cookie cutters (optional)
- Royal icing will act as the glue
- Blue, red and white icing for details
- Blue and red round candies for face
- Blue licorice for body accessories

Adult supervision recommended when using sharp objects.

1 Create your shapes

Use a knife or cookie cutters to cut out your shapes.



2 Start building

Use generous amounts of royal icing as glue to connect your shapes.



3 Get decorating

Use this finished treat for inspiration or just ask your little helper to pick out their favourite decorations and place them where they like.

When you're done, don't forget to share it with #treatsfortoys.



YUMMY THE BUNNY

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Rice Krispies recipe

50 ml	¼ cup	margarine or butter
250 g	1 pkg	regular marshmallows
2 ml	½ tsp	vanilla extract (optional)
1.5 L	6 cups	Rice Krispies® cereal (try with Rice Krispies® Vanilla Flavour cereal or Rice Krispies® Brown Rice Cluten Free cereal!)

- Melt the margarine in a large saucepan over low heat.
- Add the marshmallows, stir until melted. Remove from heat.
- Add the remaining ingredients. Stir until well coated.
- Press ¾ of the mix firmly into a buttered pan.

Note: Royal icing is available at cake decorating supply shops and grocery stores.

Things you'll need

- Medium sized saucepan
- Cutting board
- Sharp knife
- Wooden Spoon
- Cookie cutters (optional)
- Royal icing will act as the glue
- Pink icing for ears
- White icing for stomach
- Round black licorice candies for the eyes
- Red licorice and black gummy candies for bow tie

Adult supervision recommended when using sharp objects.

1 Create your shapes

Use a knife or cookie cutters to cut out your shapes.



2 Start building

Use generous amounts of royal icing as glue to connect your shapes.



3

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VINNY VROOM

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Rice Krispies recipe

50 ml	¼ cup	margarine or butter
250 g	1 pkg	regular marshmallows
2 ml	½ tsp	vanilla extract (optional)
1.5 L	6 cups	Rice Krispies® cereal (try with Rice Krispies® Vanilla Flavour cereal or Rice Krispies® Brown Rice Cluten Free cereal!)

- Melt the margarine in a large saucepan over low heat.
- Add the marshmallows, stir until melted. Remove from heat.
- Add the remaining ingredients. Stir until well coated.
- Press ¾ of the mix firmly into a buttered pan.

Note: Royal icing is available at cake decorating supply shops and grocery stores.

Things you'll need

- Medium sized saucepan
- Cutting board
- Sharp knife
- Wooden Spoon
- Cookie cutters (optional)
- Royal icing will act as the glue
- Black and white icing for details.
- Round black licorice candies for the wheels
- Silver balls for the wheel accessories
- Red licorice and black gummy candies for the tail lights

Adult supervision recommended when using sharp objects.

1 Create your shapes

Use a knife or cookie cutters to cut out your shapes.



WINDSHIELD

BODY

2

Start building

Use generous amounts of royal icing as glue to connect your shapes.



3

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PRINCESS SWEETUMS

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Rice Krispies recipe

50 ml	¼ cup	margarine or butter
250 g	1 pkg	regular marshmallows
2 ml	½ tsp	vanilla extract (optional)
1.5 L	6 cups	Rice Krispies® cereal (try with Rice Krispies® Vanilla Flavour cereal or Rice Krispies® Brown Rice Cluten Free cereal!)

- Melt the margarine in a large saucepan over low heat.
- Add the marshmallows, stir until melted. Remove from heat.
- Add the remaining ingredients. Stir until well coated.
- Press ¾ of the mix firmly into a buttered pan.

Note: Royal icing is available at cake decorating supply shops and grocery stores.

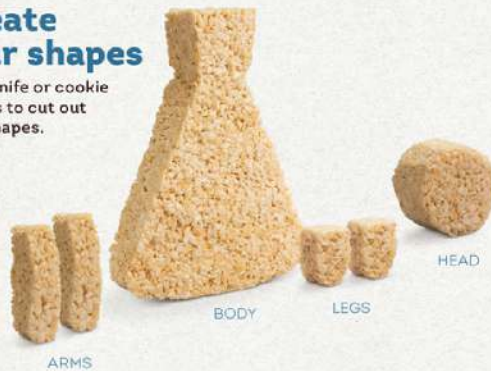
Things you'll need

- Medium sized saucepan
- Cutting board
- Sharp knife
- Wooden Spoon
- Cookie cutters (optional)
- Royal icing will act as the glue
- Pink and white icing for the details
- Silver and white dragées for the accessories
- Red licorice for the hair
- Red and pink gummy circles for shoulders and feet

Adult supervision recommended when using sharp objects.

1 Create your shapes

Use a knife or cookie cutters to cut out your shapes.



2 Start building

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REGINALD T. REX

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Rice Krispies recipe

50 ml	¼ cup	margarine or butter
250 g	1 pkg	regular marshmallows
2 ml	½ tsp	vanilla extract (optional)
1.5 L	6 cups	Rice Krispies® cereal (try with Rice Krispies® Vanilla Flavour cereal or Rice Krispies® Brown Rice Cluten Free cereal!)

- Melt the margarine in a large saucepan over low heat.
- Add the marshmallows, stir until melted. Remove from heat.
- Add the remaining ingredients. Stir until well coated.
- Press ¾ of the mix firmly into a buttered pan.

Note: Royal icing is available at cake decorating supply shops and grocery stores.

Things you'll need

- Medium sized saucepan
- Cutting board
- Sharp knife
- Wooden Spoon
- Cookie cutters (optional)
- Royal icing will act as the glue
- Red licorice pieces for the spikes and tail
- Round red gummies for spacing between spikes
- Red jelly beans for the body

Adult supervision recommended when using sharp objects.

1

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Start building

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