



Santa's Soccer Ball

Susan Carraretto from 5minutesformom.com

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	<i>Rice Krispies</i> * 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.

What You'll Need

- Medium-sized saucepan
- Cutting board
- Sharp knife
- Rolling pin
- Wooden spoon
- Parchment or waxed paper
- 1 can (680 g) prepared white fondant icing†
- Black food colouring

Adult supervision recommended when using sharp objects

Instructions:

1. Once *Rice Krispies** treats are prepared and cool to the touch, roll the mixture into two large balls.
2. Then roll out ¾ of the white fondant into a ¼-inch thick sheet and cover both *Rice Krispies** ball.
3. Add black food colouring to leftover fondant and roll out fondant into ¼-inch thick sheet.
4. Cut out 12 pentagons from the black fondant sheet.
5. Place the pentagons in a fun soccer ball pattern to finish your treat!



† Baker's Tip: No fondant on hand? Use icing in place of fondant. Simply coat the ball in white icing and then draw on the black hexagons with black icing to create Santa's Soccer Ball.

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Good Tidings Teddy

Susan Carraretto from 5minutesformom.com

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	<i>Rice Krispies</i> * 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.

What You'll Need

- Medium-sized saucepan
 - Cutting board
 - Sharp knife
 - Wooden spoon
 - Cookie cutters (optional)
 - Chocolate and vanilla frosting
 - Variety of coloured icing
 - Assorted candies of your choice (ie. Licorice lace, jelly beans)
 - 3/16" round wooden dowels
- Adult supervision recommended when using sharp objects

Instructions

1. Once the *Rice Krispies** treats are prepared and cool to the touch, form two equal sized balls for Teddy's head and body and two smaller balls for the ears.
2. Then form four equal sized 1-inch thick rectangles for his arms and legs.
3. Attach the head and arms to the body using round wooden dowels.
4. In a bowl, mix the chocolate and vanilla icing to achieve desired frosting colour for the fur. Spread frosting over entire bear.
5. Now for the best part! Go wild and decorate Teddy with whatever candies and coloured icing you choose!





Tammy Toucan

Susan Carraretto from 5minutesformom.com

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	<i>Rice Krispies</i> * 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.

What You'll Need

- Medium-sized saucepan
- Cutting board
- Sharp knife
- Wooden spoon
- Rolling pin
- 1 can (680 g) prepared white fondant icing†
- Plain frosting
- Black, yellow and pink food colouring
- 3/16" round wooden dowels

Adult supervision recommended when using sharp objects

Instructions

1. Once the *Rice Krispies** treats are prepared and cool to the touch, begin forming a medium-sized ball for the head of the toucan and a large-sized ball for the body.
2. Using more of the prepared *Rice Krispies** treats, form four small balls for the wings and feet.
3. To create the ideal shape for the wings and feet, place each of the four small balls between your palms and gently apply pressure until they are ½ inch thick ovals.
4. Take the remainder of the prepared *Rice Krispies** treats and form a cone shape for the beak.
5. Attach the head and wings to the body using round wooden dowels.
6. Add pink food colouring to the plain frosting and spread over the head, wings and body and set aside.
7. Separate the fondant into three equal portions and add yellow food colouring to one portion and black food colouring to another, so you have white, yellow and black fondant.
8. Take a piece from the yellow fondant and roll it out till it is ¼-inch thick. Then cut into two pieces and cover both of Tammy's feet with the fondant.
9. Then take a piece from the black fondant and roll it out until it is ¼-inch thick and cover Tammy's beak with the fondant.
10. Take a piece from the white fondant and roll it out until it is ¼-inch thick. Using a knife, cut out a square for on the body and a heart shaped piece for the head.
11. Press the white fondant square onto the body and the heart shaped fondant piece onto the head until they are stuck on.
12. Now, assemble the rest of Tammy by attaching the feet to the body and the beak to the head with round wooden dowels.
13. Finish decorating Tammy with the black and yellow fondant for the eyes and beak.



† Baker's Tip: No fondant on hand? Use icing in place of fondant. Simply coat the body of Tammy Toucan in pink icing and then decorate her eyes, feet and beak with yellow, black and white icing.