

Ingredients

- 240g rice krispies
- 150g mini marshmallows, melted
- 75g unsalted butter, melted
- 10 drops orange food colouring
- Green fondant icing, for decoration
- ½ x 75g pack Mikado milk chocolate biscuits



Method

- Melt the butter and marshmallows in a heatproof bowl in the microwave, making sure to stir the mix every 30 seconds. Once melted add the food colouring and stir until well combined. Add the rice-krispies to the bowl and stir until completely coated.
- Mould and shape a handful of the mixture into a sphere pressing your thumb into the top of each one. To help reduce the amount of mixture sticking to your hands you can lightly oil your hands before shaping. To make the stalks break the Mikado sticks into 5mm long pieces, press one into the top all of the balls, using a little melted chocolate to stick them into place if necessary.
- To decorate make leaves from the fondant and place on top of the rice krispie pumpkins.