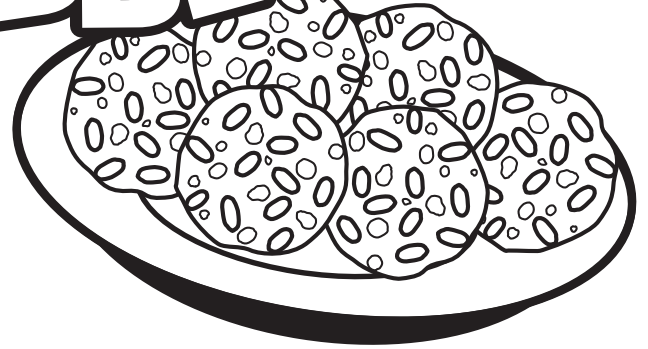




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Finn's NUTTY BUBBLE Bites



These crispy cakes are delicious! Why not make a batch and give them to friends and family in exchange for a donation into your Finn's Friends moneybox?

Adult supervision needed. Please take care in the kitchen! Where you see this symbol (!) you need an adult to help you.

YOU WILL NEED

- 70g crispy rice cereal
- 4 tbsp of Golden Syrup
- 2 tbsp of peanut butter (I like Crunchy!)
- Baking tray
- Baking paper
- Large mixing bowl
- Small mixing bowl or pan
- Wooden spoon

Contains
nuts



Finn

METHOD

Step 1: Line the baking tray with baking paper.

Step 2: Put the cereal into the large bowl.

Step 3: (!) Melt the peanut butter and Golden Syrup together.

You can either do this in a pan or in a microwave –

Tip: it melts quickly, so keep a close watch!

Step 4: (!) Pour the syrup mixture onto the cereal and mix together until the cereal is coated.

Step 5: Let the mixture cool for about 10 minutes, and then take a small amount and shape it into a ball, then place it on the tray.

Tip: If you don't want your hands to get too sticky use two spoons to mould the balls.

Step 6: Put the balls in the fridge to set for at least 30 minutes.

And that's it! Your Bubble Bites are ready. Enjoy!