

Candy Sushi

Ingredients:

**For the Rice Krispie Treats*

- 4 tablespoons butter
- 1 10-oz bag mini marshmallows
- $\frac{1}{2}$ 10-oz bag mini marshmallows
- $\frac{1}{4}$ teaspoon salt
- 6 cups Rice Krispies

**For Sushi Roll*

- Fruit Rollup
- Twizzlers
- Gummy worms

**For Nigiri*

- Air Heads
- Swedish Fish
- Fruit by the Foot

Directions:

For the Rice Krispie Treats, place butter and one whole bag of marshmallows in a microwave safe bowl and microwave for about 60 seconds, or until melted and smooth. Stir mixture. Add the additional marshmallows (the $\frac{1}{2}$ bag) to the already melted mixture and stir. Add the salt to the mixture and stir. Add the Rice Krispies to the marshmallow mixture and stir. Spread Rice Krispies mixture onto a cookie sheet that is lined with wax paper and sprayed with cooking spray.

For sushi rolls, spray hands with cooking spray and press Rice Krispie Treats into a thin layer on the wax paper. You want this layer to be thin enough to roll but there should not be any holes in the Rice Krispie Treat layer. Using a knife, trim the edges of the rolled-out Rice Krispie Treats so that you have a large rectangle to work with. Then cut the Rice Krispie Treats into individual rectangular pieces (approximately the size of the Fruit Rollup).

With the short side of the individual rectangular piece near you, place a gummy worm and Twizzler horizontally across the Rice Krispie Treat. Roll the Rice Krispie Treat one time, keeping the wax paper around the Rice Krispie Treat. Press firmly around the wax paper. Take the wax paper off and wrap the Fruit Rollup around the Rice Krispie roll, pinching it closed like a burrito. Press firmly around the Roll. Now you are ready to cut into individual sushi slices!

For nigiri, spray hands with cooking spray and press the Rice Krispie Treats into a 1-inch layer. Trim the edges so you have a large rectangle to work with and then cut into individual rectangles approximately 1-inch by 1.5-inches. Place a small piece of Air Head on top of each individual rectangle followed by a Swedish Fish, and then wrap the Fruit by the Foot around each sushi piece. Enjoy!

