



# UNDER THE SEA RICE KRISPIES RECIPE

## INGREDIENTS

- 6 Rice Krispie Treats (store-bought or homemade)
- 6 Goldfish • Light blue candy melts • Ocean Breeze Sprinkle Mix
- Graham crackers, crushed (optional for decoration)

## SUPPLIES

- Popsicle sticks • Candy melts
- Spoon • Bowl • Large plastic bag
- Silicone mat or parchment paper

Total servings: 6 or however many you choose

Total baking/prep time: 30 minutes

## INSTRUCTIONS

Unwrap the Rice Krispie treats and lay them on a piece of parchment paper or a silicone mat.

Insert a popsicle stick into the bottom center of Rice Krispie treat.

Melt one cup of candy melts according to the directions on back of the package.

Spoon the melted chocolate on top of each Rice Krispie.

Place a goldfish and blue or white pearls to represent bubbles on top. Add the sprinkles.

Next melt a couple more candy melts and drizzle or dip popsicle sticks in it. Place sprinkles on the popsicle sticks however you'd like and allow the candy melts to harden, keeping the sprinkles in place.



Lay the treats down and let them dry.

While the treats are drying, place the graham crackers in a large Ziploc bag and crush them using a rolling pin or a meat mallet.

When the treats have dried, place the crushed graham crackers on a plate or tray, add the Rice Krispies treats and serve!



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