



## WATERMELON RICE KRISPIES POPS



For a fun summer take on this classic treat, try our Watermelon Rice Krispie Pops recipe. Those are super fun to do with kids and will be enjoyed by the entire family, reminding grow-ups of their childhood.

### Ingredients:

- 6 cups Rice Krispies Cereals
- 1 bag Mini Marshmallows
- 4 Tbsp Butter
- 1 Tbsp Mini Semi-Sweet Chocolate Chips
- Chefmaster Red Red Liqua-Gel® food coloring
- Chefmaster Leaf Green Liqua-Gel® food coloring
- Cooking Oil Spray

### Tools & Utensils:

- 9-inch cake pan with deep straight edges
- Medium Sauce Pans (2)
- Large Kitchen Knife
- Spatulas
- Wooden Popsicle Sticks (6)

### Preparation:

1. Prepare and measure all your ingredients. You will need time to shape both colors of rice Krispies. As such you will need to prepare them in 2 batches with slightly different proportions:
  1. Split your Rice Krispies into 2 portions: 2 cups and 4 cups.
  2. Split your mini marshmallows into 2 portions: 2 ½ cups and 3 ½ cups
  3. Split your butter into 2 portions: 1 ½ Tbsp and 2 ½ Tbsp
2. Grease your cake pan with cooking spray.
3. Make your Green Watermelon Ring:
  1. Melt 1 ½ Tbsp butter in a pan over low heat.
  2. Add 2 ½ cups marshmallows and stir until they are melted and well-combined with the butter.
  3. Remove from heat.
  4. Immediately stir in 2 cups Rice Krispies with a spatula until evenly coated.
  5. Add a couple of drops of Chefmaster Leaf Green Liqua-Gel® food coloring and continue stirring until you reach the desired shade.
  6. Pour green mixture into your greased pan.
  7. Wait until the mixture is still warm, but no longer too hot to touch and use your hands to push the green mixture along the edges of the pan to form an even ring approx. 1-inch thick. Make sure the top of your ring is leveled and flat.
    1. Grease your hands with cooking spray to avoid having the rice Krispies mixture stick to your hands and color your skin.
4. Make your Red Watermelon Flesh:
  1. Melt 2 ½ Tbsp butter in a pan over low heat.
  2. Add 3 ½ cups marshmallows and stir until they are melted and well-combined with the butter.
  3. Remove from heat.
  4. Immediately stir in 2 cups Rice Krispies with a spatula until evenly coated.
  5. Add a couple of drops of Chefmaster Red Red Liqua-Gel® food coloring and continue stirring until you reach the desired shade.
  6. Pour red mixture into the center of your greased pan leaving a space between the red mixture and the green ring.
  7. Wait until the mixture is still warm, but no longer too hot to touch and use your hands to gently flatten the red mixture and push it along the edges of the green ring to fill in any empty space.



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1. Do not cover the green ring with the red mixture. If you have too much red rice Krispies mixture to be level the center of the watermelon flat with the top of the green ring, spoon out some red mixture.
8. Gently press mini chocolate chips into the red rice Krispies mixture to create a seeds pattern while it is still slightly warm. The chips must be facing down (flat side up) and the rice Krispies need to be cooled enough that the chips will not melt.
5. Let cool your Rice Krispies Watermelon slice completely.
6. Once cooled, gently shake the pan and flip on a cutting board.
7. Cut into 6 wedges.
8. Gently push one wooden popsicle stick into each watermelon quarter at least 1 inch deep. Make sure to insert the stick flat and slowly in the center of the ring side.
9. Your Watermelon Rice Krispie Pops are ready to enjoy immediately or can be kept in an airtight container for approx. 2 days at room temperature and 5 days in the fridge. You can also freeze your rice Krispies if you need to make a lot of them and prepare them ahead of a summer party.

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