



BIBLE-RELATED SNACK

House on a Rock

GF

SUPPLIES

- 1 rice cake
- 3 tablespoons chocolate icing
- 1 marshmallow
- 1 chocolate kiss

KITCHEN TOOLS

- Spreader

Serving Size: This recipe makes one serving.

STEPS

- Use a spreader to spread a thin layer of icing on a rice cake.
- Position a marshmallow with a flat end down in the center of the icing.
- Unwrap the chocolate kiss from the foil wrapper. Use the spreader to put a small amount of icing on the bottom of the kiss to attach it to the top of the marshmallow.

TIPS

- Use a small sifter and sprinkle or dust cinnamon on the icing to create more of a dirt look before attaching the marshmallow.
- You don't have to cover the entire surface of the rice cake with icing. You may choose to use the icing only to secure the marshmallow to the rice cake and the chocolate kiss to the marshmallow.

3



Building Blocks

PF

SUPPLIES

- 5 cups crisp rice cereal
- 5 cups crisp cocoa rice cereal
- 11 cups marshmallows
- 10 tablespoons of butter
- 2 teaspoons vanilla.
- Cooking spray

KITCHEN TOOLS

- 9 x 13 pans (2)
- Large, microwaveable bowl
- Spatula

STEPS

- Spray the pans well with cooking spray.
- Melt 5 tablespoons of butter in the microwave.
- Add 5½ cups of marshmallows and 1 teaspoon of vanilla and heat the mixture in 30 second intervals until marshmallows are melted.
- Add 5 cups of crisp rice cereal to the mixture and stir well.
- Pour mixture in one pan. Spray cooking spray on the spatula and use it to press the mixture into the pan.
- Repeat steps 1–5 for the crisp cocoa rice cereal in the second pan.
- Allow both sets of pans to set, then cut treats into squares.

TIPS

- If the treats seem too sticky, add more cereal.

Serving Size: One serving is three small squares. This recipe should make around 12–15 servings.