

Chocolate Crispies (by microwave method)

朱古力香脆 (微波烹調)

[Serving: 15 balls]

Ingredients:

Rice bubbles	50g
Mini-marshmallow	40g
Butter	30g
Cocoa	1–2 tsp

Methods:

- Place the butter and marshmallow into a mixing bowl, cook over high heat in the microwave cooker for **30 seconds**.
 - Stir the mixture well with a bamboo skewer and cook again over high heat **for another 30 seconds**.
- Gradually sieve cocoa into the mixing bowl. Keep stirring with a table spoon.
- Add the rice bubbles and stir quickly.
- Use teaspoon to put the rice bubbles on the polythene film, shape into balls.