

Honey Nut Shredded Wheat Bunnies

Makes 6 (Or one large bunny, which when used as a centrepiece, you can add liquorice whiskers!)

Ingredients:

350g Honey Nut Shredded Wheat
150ml Condensed milk
125g Butter
60g Coconut
Currants
White Marshmallows

Equipment:

1 Baking Sheet, or board, lined with greaseproof paper, or tin foil.
1 Plastic food bag and rolling pin to crush cereal
1 Microwavable Bowl
1 Tablespoon, 1 Teaspoon



Method:

- 1 Place the Honey Nut Shredded Wheat in a plastic bag and crush with a rolling pin until broken into small pieces, do not make the pieces too fine, we want to make this crunchy! Place crushed cereal into a bowl.
- 2 Place the butter and condensed milk into a microwavable bowl, and heat on medium until melted, mix together until combined, and add to cereal. Then add the coconut and mix well. Leave to cool.
- 3 Using a tablespoon, form mixture onto the spoon to make 6 large ball shapes, and slide out from the spoon onto prepared baking sheet. Now, using the teaspoon make 6 smaller ball shapes. Mould the small ball onto the large ball, to form a bunny shape. Pinch the small ball to make 2 upright ear shapes.
- 4 Press currants into the bunny head shape to form 2 eyes and a nose.
- 5 Chill for 1 hour until firm.
- 6 When firm, attach a marshmallow tail by dipping one side of the marshmallow into a little milk (use condensed if you have any left), and press firmly onto the bunny.