

How to Make Chocolate Covered Heart Rice Crispy Treats

-Pictorial Recipe-



by www.deluxe-sweets-and-candy-gifts.com

Rick Q.

2/5/2012

This pictorial recipe document is a free gift to subscribers of the newsletter "The Candy Shoppe Gazette" of the website www.deluxe-sweets-and-candy-gifts.com and rights to solicit or disseminate this copy is expressly prohibited.

Heart Rice Crispy Treats

Ingredients

- 6 Cups Frosted Crisped Rice Cereal
- 3 Tablespoons of Butter (sticks)
- 1 Bag of Mini Marshmallows (10 oz bag)
- 1/4 Cup Favorite Valentine's Candy (Preferably Soft, Chewy Candy)
- 1 Drop of Peppermint or Cinnamon Candy Flavoring (your choice)
- 1 Package per Color of
Merckens® or Wilton's®Chocolate Coating Wafers (12 oz.)- red and pink
- Red and Pink Colored Sugar Crystals

Supplies for Making Treats

- Large Mixing Bowl
- Large Sauce Pot
- Wooden Spoon or Plastic Spoon
- Cooking Spray
- Large Baking Dish
- valentine's Heart Cookie Cutter

Supplies for Decorating Heart Rice Crispy Treats

- Medium or Large Sauce Squeeze Bottles (one per color)
- Double Boiler or 2 Small Microwaveable Bowls (one per color)
- Spoon
- Toothpicks
- Rubber Spatula
- Large Pot (filled 1/4 the way up with water)

Recipe Directions

1. Spray baking dish and set aside. Measure and pour cereal in large mixing bowl and set aside.
2. Melt butter in sauce pot on low heat. Once butter starts to melt add package of marshmallows. Stir with wooden spoon or plastic spoon.
3. Once completely melted and in liquid form remove from heat. Add one drop of peppermint or cinnamon candy flavoring and stir well.



Melted Marshmallows



Candy Flavoring

4. Pour marshmallow mix from sauce pot into large bowl with cereal. Spray wooden spoon with cooking oil and stir well. Add a small amount of the candy you've chosen then stir. Do this several times until the candy is used up.

TIP: I used a hard, cinnamon flavored candy, but if I would recommend a soft, chewy one or the traditional sugar Valentine hearts with messages. The purpose of adding candy is for extra flavor and for an extra texture, something else to bite into with a different feel than the treats themselves.

5. Press mix into baking dish then place in refrigerator for about 15-20 minutes to harden faster. This step will also make it easier to shape the treats with the cookie cutter.



Pressed Crisped Rice Cereal with Cinnamon Candies

6. Remove from refrigerator and press cookie cutter into mix. Use left over mix to press into cookie cutter by hand in order to top off treats. Stuff as much mix into the cookie cutter for each rice crispy treat. The fuller the treat, the easier it will be to cover in chocolate and the more uniform each will be. Set treats on tray and keep aside for the time being.



Heart Rice Crispy Treats- ready for decorating

Prepare Chocolate for Decorating

1. Now it's time to prepare the melted chocolate. I prefer to use a double boiler. I find it easier to monitor the chocolate to make sure it doesn't burn and in this recipe I melted a good amount of each color which made the double boiler a better choice for me over small microwaveable bowls. However, if you do not have a double boiler then you could use the microwave instead and it will still work just fine.

If using the double boiler then start on low heat. Do not use a high level of heat or you will burn the chocolate. Add only enough water to cover the bottom pot of the double boiler about a quarter to half inch up. Do not let the water touch the bottom of top pot. Let the burner heat up just a bit before placing double boiler on it. Once the chocolate shows signs of softening then stir with metal spoon. Repeat until completely liquid.



Double Boiler and Water Filled Pot Set up

If using the microwave instead, then place enough chocolate to fill half the bowl or dish. Choose one color at a time. On 50% power, warm chocolate for 50 seconds. Remove and stir. If soft and liquid go to next step, if not repeat step, but in 10-second intervals. (Make sure to reset power each time.)

2. Now it's time to transfer the chocolate into the squeeze bottles. The easiest technique I've discovered so far is to place a large plastic sealable bag into a large glass or in my case here, a liquid measuring cup. Open the bag up and spoon the chocolate in.



Plastic Bag in Glass

Then cut off one corner of the bag (face the corner up towards the ceiling as you cut it or it will pour out). Stick the opened corner into the squeeze bottle and squeeze out chocolate into bottle.



Plastic Bag in Squeeze Bottle



Chocolate in Sealable Plastic Bag

Place the cap on the bottle and place into pot with warm water. Keep pot on burner and warm it on low heat, not high heat or the chocolate will seize (thicken and become useless). Chocolate should remain warm NOT hot. Without this step the chocolate would just dry up in the bottle.



Melted Chocolate in Squeeze Bottles

Repeat melting and transferring steps with both colors before proceeding to next decorating step.

Decorating Ideas

Remove treats from fridge and place on plate in order to begin decorating it. Now you will squeeze the chocolate onto the treats. I played around with different decorating techniques. To spread the chocolate first squeeze chocolate onto the treat, then spread it with spatula in order to flatten it. You can squirt the chocolate onto the treat and create swirly lines as well. Be creative try your own. The main purpose here is to illustrate the ease of using the bottles. Take a look at the list and different pictures of treats below to get some ideas. You can create different styles of borders by changing the motion in which you squeeze the bottles. Add colored sugar crystals immediately after applying chocolate.

List of Ideas:

- **Top Surface:** Chocolate Chip Toppings, colored sugar crystals, swirled chocolate lines, Valentine drawings
- **Borders:** Mini chocolate chips, chocolate swirls
- **Combinations:** colored sugar crystals with drawings and mini chocolate chip border, variety colors of swirled chocolate, swirled colored chocolate with colored sugar crystals on top, etc.



Decorated Heart Rice Crispy Treats