



Dreidel

Tanya Toledano from www.MontrealMom.com

Rice Krispies Recipe

50 mL	¼ cup	margarine or butter
250 g	1 pkg	regular marshmallows
2 mL	½ tsp	vanilla extract (optional)
1.5 L	6 cups	<i>Rice Krispies</i> * cereal

- Melt the margarine in a large saucepan over low heat.
- Add the marshmallows, stir until melted. Remove from heat.
- Add the remaining ingredients. Stir until well coated.

What You'll Need

- Medium-sized saucepan
- Cutting board
- Sharp knife
- Wooden spoon
- Blue coloured fondant
- Wooden dowels or popsicle sticks
- Icing

Adult supervision recommended when using sharp objects

Instructions

1. Once the *Rice Krispies** mixture is made, remove from heat.
2. Once cooled, take two large handfuls of the mixture and shape body of the dreidel with four sides, a flat top and a rounded bottom.
3. Take a small handful of the mixture and roll it between your hands to make a cylinder shape about 2 inches thick for the handle. Allow to cool.
4. Once the handle has cooled and hardened, use a sharp knife to gently cut away each end to make a flat top and bottom to the cylinder.
5. Attach the handle to the top of the body using icing and a wooden dowel or popsicle stick to keep it in place.
6. Cut the Hebrew letters for Nun, Gimel, Hay and Shin from blue fondant and attach one to each side using icing.



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