

# Make rice cakes with heart-shaped sweet rice for Vietnamese Women's Day October 20

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Heart-shaped rice cake burns is an interesting suggestion for a sweet gift for girlfriends on **Vietnamese Women's Day October 20** . No need to dwell too much material, no need to use an oven, just do it in 15 minutes, so anyone can make this delicious and beautiful cake.

Below, are simple steps to make a sweet heart-shaped rice cake for **Vietnamese Women's Day October 20** .

## Raw materials for making rice cakes with heart-shaped rice

1. 50 grams of marshmallow marshmallows (available at supermarkets)
2. 200 grams of rice or cereal burns
3. 100 grams of butter
4. 100 grams of white chocolate
5. 5ml food color
6. Small, multi-colored candies
7. Brochettes



## How to make rice cakes with heart-shaped rice

### Step 1:

Cut butter into small pellets. Add butter and marshmallow to a glass bowl and put it in the microwave for 3 minutes to melt the marshmallows and butter.



If you don't have a microwave oven, you can put the butter in a saucepan, when the butter is melted, then add the marshmallows. Note that marshmallows are very flammable, so you can only cook them on low heat and stir constantly.

After that, put the color into the mix. Choose red to make the cake look more brilliant.

### **Step 2:**



As soon as the mixture is warm, you burn the rice thoroughly and mix it well, so that the mixture of marshmallows and butter sticks around the burns.

### **Step 3:**

Spread the mixture over a clean surface, evenly burn the rice into a rectangle about 5cm wide, about 1cm thick.

After that, you use the heart shape to burn the rice into small pellets.



Pressing all the rice balls to burn the rice with the same thickness, your heart shape will be more balanced.



Next, attach the skewer stick to the lower part of the heart shape.

Note: all these operations you have to do when the rice krispie mixture is still warm, if you let it cool, marshmallows will harden and brittle, you will be harder to shape.

If you do not have a mold, you can cut the cake into square cubes or hold the balls into very beautiful shapes.

#### **Step 4:**

Shred the white chocolate and put it in a bowl, put in a pot of water, heat the water so the chocolate melts.



After that, you spread a layer of white chocolate on the cake and then sprinkle the colored candy on top.



Wait for the white chocolate to dry, flip the back of the cake and do the same.



Can change the decoration to create more colorful and beautiful cakes.



Finally, just put these lovely cakes in a box. So you have a lovely and sweet gift to give to your girlfriend on **Vietnamese Women's Day 20-10** .



You can also go to the kitchen, cook a delicious meal for the family and then dessert together with this crispy, delicious, greasy, crispy rice cake.



Good luck!

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