

Candy Sushi

Adapted from instructions by *applestick* on **Instructables.com**, March 23, 2011

Things You Will Need:

- Puffed Rice Cereal (ie. Rice Krispies)
- Marshmallows (1 bag)
- Butter
- Flat "Rollup" Candy (ie. Fruit Roll-Ups)
- Gummi Worms, Fruits, & Fish (I tried several kinds of gummi candies for this. Haribo's Clown Fish worked the best, sticking to everything really well. Oversized Swedish Fish didn't work so well. Gummi worms worked well for the insides of the maki. In the future I hope to make more outrageous candy sushi featuring gummy octopi, squid, and other strange gummy candies. Haribo is really good for this.)



First, make rice crispie treats according to package directions. Then arrange your workspace with a large tray or cutting board, your bowl of cereal treat mix, and a bowl of water. During this whole stage, you want to keep your hands (particularly fingers) constantly moist. The rice cereal is VERY sticky and hard to mold unless you keep this in mind. You don't want your hands too wet, but definitely not too dry either.

Now take about half of the mix and divide it into three sections. Take one section and flatten it out into a long rectangle. Lay gummi worms along the middle of the rectangle. Carefully roll the rectangle up around the worms to create a tube. This is the main part of our maki.

Take the other half of the mix and form it into little oval-shaped patties. These will be the bases for our individual pieces.

Put the whole tray in the fridge. You'll need to keep these guys cool while you decorate them individually.

Lay out two full sheets of fruit roll-up candy and any fish that you are planning to use for the individual pieces. Cut the fruit roll-ups into about half inch strips.

(Pull your rice patties one-by-one from the fridge for these next steps and then replace them when finished.)

Smoosh a single fish gummy onto a rice patty. The stickiness of the rice cereal mix should hold it relatively well. Now take a strip of fruit roll-up and wrap around the fish-cereal creation. Press the roll-up firmly against the rice cereal in particular so that it sticks well.

After you've finished decorating all the individual pieces, it's time to move onto the maki rolls. (I recommend doing these after the pieces because it gives the rolls time to firm up in the fridge.)

Lay out more fruit roll-up sheets. Cut each sheet into approximately 1 inch sections. Take a single roll out of the fridge. Slice into about 1 inch sections with a knife (I found serrated worked best). Wrap the fruit roll-up around the maki pieces, making sure to press it into the rice cereal so that it sticks well. You may want to straighten the ends of the rolls by chopping off the excess.

