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## Sushi Candy

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Photo Christina Shook

### Ingredients

- 4 tablespoons butter
- 4 cups miniature marshmallows
- 6 cups crispy rice cereal
- 20 gummy worms
- 2 boxes green-colored Fruit Roll-Ups
- 30 fish-shaped gummy candies

### Directions

1. Prepare a 12x17" baking sheet by lining it with waxed paper and spraying the paper with nonstick cooking spray.
2. Place 2 tablespoons of butter in a large microwave-safe bowl, and microwave until melted, about 45 seconds.
3. Add 2 cups of miniature marshmallows to the bowl, and microwave until the marshmallows are completely melted, about 1 minute, stirring every 30 seconds. Stir the mixture until it is completely smooth.
4. Add 3 cups of rice cereal and stir until completely coated. Immediately pour mixture out onto the prepared baking sheet. Spray your hands with nonstick cooking spray, and begin to press the candy into the sheet in a thin layer. Begin working from the edge of the shorter side of the sheet. The mixture will only cover approximately half of the baking sheet.
5. With the short side of the baking sheet nearest you, place several gummy worms end to end, an inch from the edge, creating a line all the way across. (They also have gummy snakes that run the entire length of the pan.) Place another line approximately 4 inches below, and repeat until you have several lines of worms stretching across the baking sheet.
6. Using the waxed paper to help you, roll the cereal mixture around the gummy worms, pressing firmly to make a tight roll. Take a large sharp knife and cut the log away from the rest of the mixture. Place it off to the side, and repeat the worms/rolling/cutting procedure for the remainder of the cereal.
7. Slice the logs into 1-inch rounds. Wrap each round in a strip of green-colored Fruit Roll-Ups.
8. To make the fish-topped "nigiri," repeat steps 1-4 to make the rice candy base, but do not press the rice mixture as thinly. It should be about 3/4 inch thick once pressed into the baking sheet.
9. Cut the candy into rectangles about 3/4 inch by 1.5 inches. Place a candy fish on top of each rectangle, and wrap a 1/2-inch strip

of green Fruit Roll-Up around the entire package.

10. For a finishing touch, decorate your sushi platter to look more authentic. Suggestions include substituting chocolate sauce for soy sauce, green-tinted whipped cream (or melted white chocolate) for wasabi, and thinly sliced pink fish for pickled ginger.

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