

RICE CAKE CRUMBLE

<i>Ingredients</i>	<i>Equipment</i>
2 Flavoured Rice Cakes each	Plastic Cup 1 per person
3 Peaches	Saucepan
3 Tablespoons Sugar	Chopping Board
1 Cup Water	Knife
1 Cup Natural Yoghurt	Tablespoon Measure
Strawberries - Chopped	1 Cup Measure
Chocolate Topping	Medium Mixing Bowl
	Wooden Spoon

What to do

1. Get out all required equipment
2. Cut Peaches into small pieces and remove the stone.
Place in the saucepan provided with the sugar and water.
3. Place on the stove and allow to boil, simmer until soft.
4. While peaches are simmering, chop fresh fruit and place in the medium mixing bowl, set aside.
5. Crumble 2 Flavoured Rice Cakes into the plastic cups.
6. When the Peaches are cooked, cool then mix the Natural Yoghurt in and stir.
7. Drizzle the Peaches into the Crumbled Rice Cakes
8. Place some chopped Strawberries on top and pour Chocolate over fruit.
9. Enjoy