Fruit Crispies

**Difficulty:** Easy

**Equipment:**
- Small patty pans
- Kitchen scissors
- Mixing bowl
- Small saucepan
- Wooden spoon

**Ingredients:**
- 50 grams dried apricots
- 40 grams rice bubbles
- 75 grams dried cranberries
- 1 Tablespoon golden syrup
- 50 grams caster sugar
- 50 grams butter

**What to do:**

Using kitchen scissors cut the dried apricots into small pieces, and into a mixing bowl.

Add the rice bubbles and the cranberries to the bowl. Mix together.

Put the golden syrup, caster sugar and butter into a small saucepan. Gently heat until everything is melted. Turn the heat up to medium and let cook for 2 minutes.

Take off the heat and let cool for 5 minutes. Then carefully pour it over the rice bubble mixture.

Stir everything with a wooden spoon until it is well combined.

Use a teaspoon to put a spoonful of the mixture into each patty pan.

Place crispies on a platter in the fridge and let them set for 1 hour before serving.