



## NLLS Reading Program

### Family Take & Make Kits

### Candy Sushi



Here's what you need to make one (items in red are not in your kit)

- Puffed Rice Cereal (Rice Krispies)
- Marshmallows
- **Butter**
- Fruit Roll Ups
- Gummi worms, fruits & fish

## **Instructions:**

First, make Rice Krispie treats according to package directions (instructions can usually be found on marshmallow or rice cereal packaging).

During this whole stage, you want to keep your hands (particularly fingers) constantly moist using water.

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

Clear room in your fridge and put the whole tray inside.



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.

Smooch 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.



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. 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.

