

Mars Bar Slice

Makes: 24

Preparation time: 10 minutes

Recipe source: Rosie Eppinger

Cooking time: n/a

Ingredients:

Slice:

90g butter

6 Mars Bars (regular size)

3 cups Rice Bubbles

Topping (optional):

180g block of milk chocolate

1/2 cup of white chocolate Melts

What to do:

1. Line a slice tin with baking paper.
2. Cut Mars Bars into small pieces.
3. *Combine the Mars Bars and butter in a saucepan on the stove.
4. *Mix continuously until melted and smooth.
5. Measure Rice Bubbles into a large bowl.
6. Add Mars Bar mixture to bowl and mix well.
7. Press mixture firmly into prepared slice tin.
8. For topping:
 - a. Break or *cut milk chocolate into pieces and place in a metal bowl.
 - b. Measure white chocolate into a metal bowl.
 - c. *To melt chocolate (keep the types separate):
 - i. Rest the metal bowl containing the chocolate on a saucepan of hot water.
 - ii. The steam will heat the bowl and melt the chocolate.
 - iii. Stir the chocolate until completely melted.
 - iv. BE VERY CAREFUL not to spill the pot of hot water.
 - d. Spread the melted milk chocolate evenly over slice.
 - e. Pour the melted white chocolate over coated slice in lines.
 - f. Using a knife, swirl the two types of chocolate together in a decorative pattern.
9. Refrigerate for 1/2 an hour or until set.
10. *Remove from tray and carefully cut into 24 pieces.

Notes:

- * denotes Adult supervision required.
- The topping is optional. Step 7 can be left out and it will still taste great.