

Mars Bar Slice

Ingredients

- 5 Mars Bars
- 125g butter
- Golden Syrup
- 4 cups of Rice Bubbles
- 200 gram Cadbury block of milk chocolate (or 2 blocks if you want a thick covering)
- Copha

Method

1. Chop the Mars Bars into small pieces. Chop the butter into chunks and put both into a saucepan with a generous squirt of golden syrup.
2. Stir the ingredients in the saucepan over a low heat until the Mars Bars and butter have melted. Remove from heat.
3. Measure 4 cups of rice bubbles into a large bowl. Add the melted mix to the rice bubbles and mix well until the rice bubbles are well coated.
4. Pour the mix into a very well greased tray and press down so the top surface is relatively even.
5. Put the tray into the fridge.
6. Chop up the Cadbury chocolate block into small pieces and put into a microwave proof bowl. Add small slivers of Copha to the bowl before heating for 1 minute on high. Mix the chocolate and Copha together. If it's not quite melted reheat for 10 seconds at a time. Be careful not to burn the chocolate.
7. Drizzle the melted chocolate over the tray of bubble mixture and spread quickly with the back of a spoon. The chocolate will disappear into the bubbles if you don't move it as you pour. Once the slice is covered put it back in the fridge for a few hours (or overnight if possible).
8. Take the slice out of the fridge for approximately 20 minutes before you wish to cut it.
9. Remove the slice onto a chopping board and cut it with a sharp knife that has been run under hot water. Enjoy!