



Maltesers Slice

Sarah's servings: 16, Sarah's skill: Easy

Ingredients

200g Milk chocolate
70g Butter
40g Golden syrup
200g Maltesers
75g Rice Krispies

300g White chocolate (topping)
10 Maltesers crushed for decoration

Method

- Line and grease a square 8" x 8" tin with parchment.
- Put the milk chocolate, butter and golden syrup in a pan and melt on a low heat. Once melted set aside to cool slightly.
- Weigh the Rice Krispies into a large bowl then roughly chop the Maltesers and add to the Rice Krispies.
- Pour the cooled chocolate mixture into the bowl and mix until it's all coated thoroughly.
- Put the mixture into the prepared tin and level.
- Melt the white chocolate in a Bain Marie or in the microwave on 30 second bursts.
- Pour the melted white chocolate over the top of the rice mixture and level.
- Finally sprinkle with the crushed Maltesers and set aside to set in a cool place or in the fridge before cutting into 16 slices.