



Snickers Bar Cake

Sarah's servings: 12, Sarah's skill: Easy

Ingredients

75g Butter
4 x 41.7g Snickers Bars
40g Golden syrup
125g Rice Krispies
50g Chopped Salted Peanuts
200g Milk Chocolate

Method

- Line a 9 x 9inch or 23 x 23cm cake tin with parchment.
- Cut the Snickers bars into 1cm chunks and put them in a pan with the butter and golden syrup. Melt on a medium heat until everything has melted completely. The Snickers bars do take a while to melt and using a whisk at the end helps to break them down.
- Weigh the Rice Krispies into a large bowl then add the melted Snickers bar mixture. Coat all the rice krispies in the mixture then transfer to the cake tin.
- Flatten and level the mixture in the tin then transfer to the fridge to cool for at least 30 minutes.
- Chop the nuts with a knife or mini processor and set aside.
- Melt the chocolate in the microwave in 30 second bursts. If you don't have a microwave then use a Bain Marie. Add the chocolate into a heatproof bowl over a pan of boiling water making sure the bowl does not touch the water. Once the chocolate is melted add 1 teaspoon of vegetable oil to stop the chocolate going rock hard and easier to cut into slices.
- Pour the melted chocolate on the top and spread all over the surface then sprinkle on the chopped nuts.
- Put back in the fridge to set before cutting into equal slices.