

Mars Bar cakes - Recipe (credit Scotmid Co-op)

Ingredients

- 75g softened butter
- 3 Mars Bars, chopped
- 3 tablespoon golden syrup
- 225g Rice Krispies
- Large bar milk chocolate



Method

- 1) Prepare a baking tray by lining it with grease proof paper.
- 2) Next put the Mars Bars, butter and golden syrup into a large bowl.
- 3) By placing this bowl over a pan of hot water or by using short periods of time in a microwave oven (Your microwave ovens will all vary so I'd suggest starting with 15second bursts and increasing time if you need to), melt the Mars Bars, butter and golden syrup and stir to combine ingredients.
- 4) Then add the Rice Krispies, stir and coat with the melted mixture.
- 5) Add Krispie mixture to baking tray, press down firmly using the back of a spoon.
- 6) Break the chocolate into squares, place in a separate bowl and melt, as before over hot water or in a microwave.
- 7) Spread melted chocolate evenly over Krispie mixture,
- 8) Put tray in fridge to set, for a few hours or ideally overnight.
- 9) Remove from tray and cut into portions, maybe square shapes.
- 10) Share this tasty treat with family and friends.

Alternatively,

Add a handful of chopped dried fruit with the Krispies, maybe raisins or currants.

For the topping use melted Mars Bars, dark or white chocolate instead, or drizzle for decoration.

Try using a different chocolate bar like Double Decker.