



# Mars Bar Squares

## Ingredients

Metric

100g	Butter (Unsalted, Softened)
4	Mars Bars (Chopped)
1½ tbsp	Silver Spoon Golden Syrup
150g	Rice Krispies
350g	Milk Chocolate
50g	White Chocolate

## Method

1. Prepare a 20cm square baking tin, by lightly greasing it and lining it with baking paper.
2. In a heatproof bowl, heat the butter, golden syrup and 3 of the chopped Mars Bars until they have melted. Don't worry if the Mars Bars do not full melt at this point.
3. Add the Rice Krispies into the bowl and stir in with the remaining Mars Bar.
4. Pour the mixture into the baking tin and press down firmly (we used a potato masher for this)
5. In another heatproof bowl, melt the milk chocolate, stirring until smooth, then pour over the top of the Krispie mixture.
6. Moving quickly before the milk chocolate sets, melt the white chocolate and drizzle in lines up and down the surface of the Mars Bar slice. Using a skewer, drag forward and back through the mixture to create a feathered effect.
7. Place the baking tin in the fridge to chill and set. Remove a little while before you plan to serve so that it is easier to cut into squares.