Choc Honey Crackle Slice

EASY • 1 HOUR 15 MINS

Snap, crackle, choc! This time, hold the cooking chocolate and try this wholesome, no-nasties version of a much-loved classic. Easy to prep, cut and store so you can worry about one less thing mid-week.

SKILL LEVEL	PREP TIME	SERVINGS
Easy	15 mins	12

Ingredients

- 180g (½ cup) Capilano Pure Honey
- 1 tbsp cocoa powder, sifted
- 100g butter

Method

1. Line a square cake or slice pan with baking paper. Place honey, cocoa powder and butter in a saucepan and cook, stirring, over a low heat until butter and choc honey spread is melted and well combined.
2. Remove from heat and stir in vanilla extract.

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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- 1 teaspoon vanilla extract
- 4 cups rice bubbles
- 1 cup desiccated coconut

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste of Australia.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

3. Combine rice bubbles and coconut in a bowl, add the choc honey mixture and stir well to combine.

4. Press mixture into the pan and then cover with baking paper. Place another cake pan on top and top with a can or heavy item to press the mixture further.

5. Transfer to a fridge and leave for 1 hour to firm. Once firm, slice and serve.

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