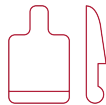




Chocolate Crackle Slice



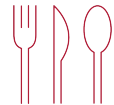
DIFFICULTY: EASY



PREPARATION TIME: 15
MINS AND CHILLING TIME



COOKING TIME: 13 MINS



SERVES: 9

Ingredients

Crackle

- 125g copha, cubed
- 200g dark chocolate
- 5 cups Rice Bubbles
- 1 cup pure icing sugar

Ganache

- 400g Milk chocolate` chocolate
- 1/2 cup thickened cream

Topping

- 430g Caramel Dulce De Leche
- 133g Oreo packet

Method

Grease and line a square 21cm cake pan with baking paper. Place the copha and chocolate in a large microwave-safe mixing bowl. Melt in the microwave on 360W for 6 minutes, stirring often until melted.

Add the Rice Bubbles and icing sugar to the cooled dark chocolate, stir well to combine.

Press the Rice Bubbles mixture into the prepared cake pan with a spatula. Cover with cling film and place in the fridge for 1 hour or until firm.

Meanwhile make the ganache, place milk chocolate and cream in a microwave-safe bowl. Melt in the microwave on 360w for 5 minutes, or until combined.

Pour the ganache over the crackle and set in the fridge for another hour.

Meanwhile crush the Oreo cookies and set aside. Warm the caramel in the microwave for 1-2 minutes on 360W in a microwave-safe bowl, spread the caramel over the top of the ganache and sprinkle with the crushed Oreo cookies, cover and place back in the fridge for an additional 30 minutes. Slice into squares and serve.

Notes