



# 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  
Easy

PREP TIME  
15 mins

SERVINGS  
12

## Ingredients

- 180g (½ cup) [Capilano Honey](#)
- 1 tbspcocoa powder, sifted

## 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.

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- 100g butter
- 1 teaspoon vanilla extract
- 4 cups rice bubbles
- 1 cup desiccated coconut

## Used in this recipe

### *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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