



## 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 Organic Raw Honey](#)

Visit [capilano-honey.com.au](https://capilano-honey.com.au) to learn how to swap honey for sugar in your recipes.

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- 1 tbsp cocoa powder, sifted
- 100g butter
- 1 teaspoon vanilla extract
- 4 cups rice bubbles
- 1 cup desiccated coconut

## Used in this recipe



### ORGANIC RAW HONEY

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

#### Discover a Premium Taste

Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

#### Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

#### Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

## 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.
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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