

Salt and Serenity

Chocolate Crunch

Recipe adapted from Rick and Michael Mast, "Mast Brothers Chocolate: A Family Cookbook" (Little, Brown)

1½ pounds bittersweet chocolate, chopped

½ cup (1 stick) unsalted butter, cut into 4 pieces

2 tablespoons peanut butter

1 tablespoon honey

4 cups Rice Krispies cereal

1 cup Skor Toffee bits (for Canadians) or Heath English Toffee bits (for Americans)

1. Spray 10x10 inch square pan or 9x13 inch rectangular pan with Pam. Cut out a square or rectangle of parchment paper that is about 3 inches larger all around the edges. Centre the tin on the parchment, and then make four cuts from the paper's edge right up to the corners of the tin. Fit the baking parchment inside the pan, folding and overlapping it at the corners. Set pan aside.
2. In the top of a double boiler, melt the chocolate and butter. Add the peanut butter and honey and mix until combined. Remove from the heat, mix in the puffed rice and Skor bits and pour into a lined baking pan.
3. Let set in the refrigerator, at least 2 hours. Remove from fridge and let it sit on the counter for about an hour before cutting into squares. If you try to slice it right away you will not get tidy, even slices, as it will crack. Remove chocolate from pan, place on cutting board and using a serrated knife, with a sawing motion, slice into squares.