

Salt and Serenity

Mars Bars Rice Krispie Squares

In the U.S., Mars Bars are called Milky Way Bars.

6 (60 gram) Mars Bars, each cut into 6 pieces

½ cup unsalted butter, cut into 1 inch cubes

3 Tablespoons Golden Corn Syrup

6 cups Rice Krispies

400 grams semi-sweet or bittersweet chocolate, cut into 1 inch chunks (do not use chocolate chips)

125 grams milk chocolate, coarsely chopped

1 teaspoon coarse sea salt

1. Place chopped Mars Bars, butter and corn syrup in a large microwave safe bowl. Microwave on medium power for 2 minutes. Stir and microwave for 1 more minute on medium power.
2. While Mars Bar mixture is melting, line a 9 x 13 inch baking dish with parchment paper.
3. Place Rice Krispies in a large mixing bowl. Set aside. Stir Mars Bar mixture until smooth. Pour melted mixture over the Rice Krispies and, with damp hands, mix well until all the Krispies are coated with the Mars Bar mixture. Pat mixture into prepared pan in an even layer. This is a messy job that children love to do. Plan for an extra 10 minutes of clean up time if you choose this route.
4. Put ¾ of chopped bittersweet chocolate into a microwave safe bowl and microwave on medium power for 1 minute. Stir and cook for 1 more minute on medium power. Add remaining ¼ of unmelted chocolate. Stir until completely melted and smooth.
5. Pour melted bittersweet chocolate over Rice Krispie mixture and smooth into an even layer with a knife or spatula.
6. Put ¾ of milk chocolate into a microwave safe bowl and microwave on medium power for 1 minute. Stir and cook for 30 more seconds on medium power. Add remaining ¼ of unmelted chocolate. Stir until completely melted and smooth. Drizzle milk chocolate over bittersweet chocolate. Draw the tip of a small sharp knife through the drizzled chocolate in a swirling motion to create a marbled effect. Sprinkle with salt.

7. Chill for about 1 hour until chocolate is set. Cut into 24 squares. Store in fridge or freezer.