



Chox in a box

NIBBLEDISH CONTRIBUTOR

Ingredients

200g of either milk, white or dark cooking chocolate broken into pieces (I used dark and white)

1/4 cup thickened cream

20g butter chopped

1 cup rice bubbles

1/2 cup desiccated coconut

50 g red glacé cherries coarsely chopped

EXTRA: Coco powder and/or icing sugar to decorate.

Instructions

This recipe was adapted from Woolworths Fresh Magazine at my local Safeway supermarket. Simple, beautiful, tasty and enjoyed by my colleagues at our end of year xmas break. I used dark and white chocolates. They also make cute christmas gifts.

Melt chocolate, cream and butter in heatproof bowl over a pot of boiling water until smooth. (In the original recipe, it instructs you to melt the chocolate cream and butter in a bowl in the microwave for 1 1/2 mins, stirring every 30 seconds)

Add Rice bubbles, coconut & cherries and stir until well combined. Chill until firm.

Divide mixture into 2 parts and roll into logs by place chocolate on a sheet of baking paper. Cut into 1cm- thick slices. You can roll some of them into balls to create different shapes.

Coat with coconut/icing sugar or coco powder