



Frozen Mars Bar bites

NIBBLEDISH CONTRIBUTOR

Ingredients

Base:

- 260g Mars Bars
- 110g butter
- 25ml maple syrup
- 120g Rice Krispies
- 40g marshmallows

Topping:

- 50g butter
- 250g milk chocolate

Instructions

1. Line a baking tin (any size, depends how thick you want it!)
 2. Chop up Mars Bars and add them to a pan with the butter, marshmallows and maple syrup on a low to medium heat.
 3. Stir continuously, and increase heat to medium until completely melted.
 4. Remove from heat, and stir in the Rice Krispies, but make care not to crush them. Ensure that they're fully coated in the mixture.
 5. Press mixture into tin and refrigerate for about an hour.
-

For the chocolate topping:

1. Break up the chocolate and mix it with the butter on a low heat until smooth.
2. Pour onto the refrigerated mixture and spread it out evenly.

Put the whole thing into freezer and leave for a couple of hours. Using a sharp knife, slice it to your desired size. These bites are delicious, and although frozen, they're still yummy and soft and gooey. They go great with vanilla ice cream!