

# Mars Bar No-Bake Tray Bake

## Ingredients

- 200g Mars Bars (5 small ones)
- 50g Butter plus a knob of extra butter
- 1 dessert spoon Golden Syrup
- 100g Rice Krispies
- 100g Cooking Chocolate
- Teaspoon of Orange Extract

## Options

- Top with dark chocolate instead of the traditional milk chocolate.
- Use mint extract rather than the orange.
- Add a handful of raisins and/or nuts to the mix

## Equipment

- Kitchen Scales
- Mixing Bowl
- 2 Large Saucepans
- Baking tray  
int size approx. 270 x 170 x 35mm
- 2 Spatulas
- Dessert Spoon
- Greaseproof Paper

## Preparation

- Get all the ingredients measured and laid out.
- Line the baking tray
- Dice the mars bar
- Don't skip the syrup otherwise you get a jaw-breaking concrete biscuit!



## Method

**Line the baking tray** with the greaseproof paper.

**Cut the Mars Bars into 1cm cubes** (or thereabouts!) The smaller the pieces, the quicker they melt!

**Add the Mars Bars, Butter and Syrup to a saucepan and place over a low heat**, keeping the mix moving with a spatula, until melted. Be patient – it will take a bit of time to melt but if you use too much heat it will stick or burn. I prefer to melt the butter and syrup before adding the Mars Bars as it reduces the chance of it sticking.

Be sure it is all melted and quite smooth. You should be able to move the mix with the spatula without too much effort and no lumps.

**Once melted, remove from the heat and gently fold in half the Krispies.** Once they are covered, add the rest of the Krispies and fold them in until all are completely coated. You have only a few minutes to do this, and the next step, as the mix cools quickly and goes quite stiff.

**Transfer the mix to the lined baking tray** and spread the mix flat, right into the corners and right to the edges. Using the back of a spoon, press the mix firmly to get a level top and to make sure there are no huge gaps – but don't get too violent with it!

Set this aside to cool.

**Whilst the tray is cooling, melt the chocolate** and add the extract.

Spread it over the tray bake with a spatula.

Let the chocolate set before removing from the tray.

## Portions

Set on a cutting board and use a large knife (and some effort) to cut into portions.

This recipe makes 24 decent-sized bars.

## Storage

Store in an airtight plastic box.

Will keep for a few days, but who stores this for the long term!?

Do not refrigerate



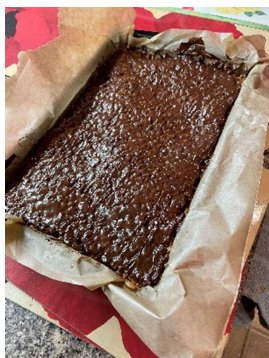
*Dicing the Mars Bar*



*Melting the Ingredients*



*Krispies Mixed In*



*Chocolate Topping*

## Techniques

### Lining a baking tray

Melt a knob of butter and grease the base of the baking tray. Line the baking tray with greaseproof paper, folding it right in to the corners.

As the butter hardens, it helps the paper stay in place.

### Melting Chocolate

Break the chocolate into the mixing bowl.

Place the bowl over a pan of simmering water until the chocolate melts.

Lightly stir with a spatula & add the extract.

Never melt chocolate in a pan on direct heat.

Never – Ever – Ever - get water in the chocolate – not even the smallest drop!