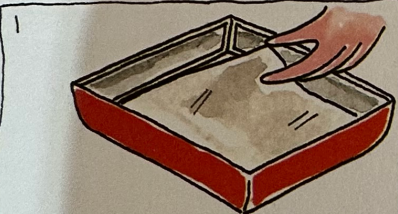


# SPIKY CRACKLES

Makes 16 squares

250 g packet jersey  
caramels, chopped  
1 tablespoon golden syrup  
60 g butter  
250 g dark chocolate, finely  
chopped  
3 cups Rice Bubbles  
100 g white marshmallows,  
chopped  
1/3 cup toasted slivered  
almonds



1  
Line base and sides of a 23cm square dish with foil. (Don't put this in the microwave!)



2  
Put caramels, golden syrup, butter and 1/2 the chocolate in a bowl.



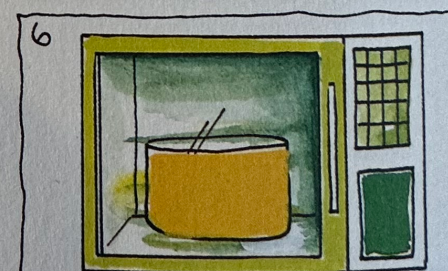
3  
Cook (uncovered) on Medium for 2 minutes. Stir until smooth.



4  
Mix Rice Bubbles into caramel. Press into dish.



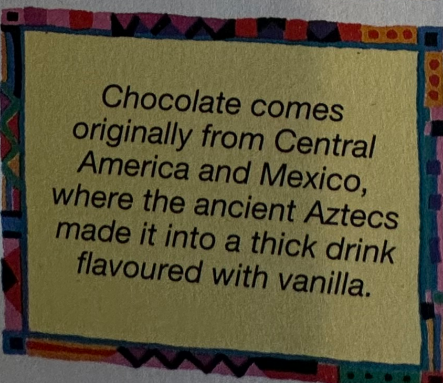
5  
Put remaining chocolate and marshmallows in a bowl.



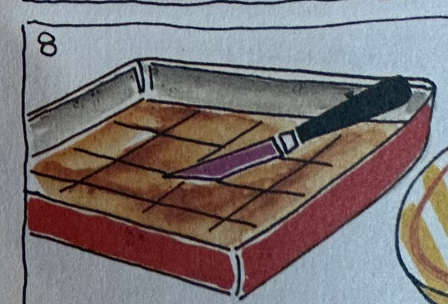
6  
Cook on Medium 45 seconds. Beat until smooth.



7  
Spread over caramel mixture. Press nuts on top.



Chocolate comes originally from Central America and Mexico, where the ancient Aztecs made it into a thick drink flavoured with vanilla.



8  
Leave to set, cut into fingers and serve.