



# CHOCOLATE CRACKLES

## INGREDIENTS

- 4 cups of Kelloggs Rice Bubbles Cereal
- 1 cup of icing sugar
- 1 cup of desiccated coconut
- 250grams Copha
- 3 Tablespoon Cocoa

## METHOD

1. Mix Kelloggs Rice Bubbles cereal, icing sugar, coconut and cocoa into a large mixing bowl.
2. Slowly melt the copha in a saucepan over low heat. Allow to cool slightly. Add to Rice Bubbles mixture, stirring until well combined.
3. Spoon mixture into paper patty cases and refrigerate until firm.

## HOT TIPS

1. When melting the copha make sure you melt it slowly otherwise it burns.
2. You can leave the desiccated coconut out of the mixture without changing the amounts of the other ingredients.
3. You can sprinkle hundreds and thousands on the top of the chocolate crackles prior to putting them in the fridge if you would like to add colour to them.
4. The copha is really hot so be sure to handle carefully.
5. The mixture is best mixed with a wooden spoon.
6. These can be made up to a week in advance and kept in the fridge.

This recipe is taken from the **Kelloggs Rice Bubbles** cereal box.