

SIMMONDS TYRES

BRIDGESTONE



BEST EVER CHRISTMAS CRACK RECIPE

Lucy has made this lots of times and brought us some in to try. A lovely treat to have for visitors over the holiday season.

Ingredients

6 Arnott's Salada Original Crispbread
160g (1 cup lightly packed) brown sugar
125g salted butter, chopped
2 x 180g blocks dark chocolate, melted
100g white chocolate, melted
50g green and red M&M minis
Silver cachous, to decorate



Method

Preheat oven to 180°C.

Line a 20cmx30cm slice pan with baking paper, allowing the paper to overhang the 2 long sides. Place crispbread over the base of the prepared pan in an even layer.

Combine the sugar and butter in a small saucepan. Cook, stirring over medium heat until butter melts and the mixture is smooth. Bring to the boil. Cook, stirring, for 30 seconds or until thickened.

Pour the sugar mixture evenly over the crispbread. Place in the oven and bake for 5 minutes or until sugar mixture is bubbling.

Pour the dark chocolate over the crispbread and use a palette knife to smooth. Set aside until set.

Drizzle over white chocolate and sprinkle with M&M's and cachous. Set aside until set completely. Break into pieces to serve.

You can store this Christmas Crack in an airtight container at room temperature for up to 10 days, but it is best fresh.