

More than 1 hour

Makes 16 squares

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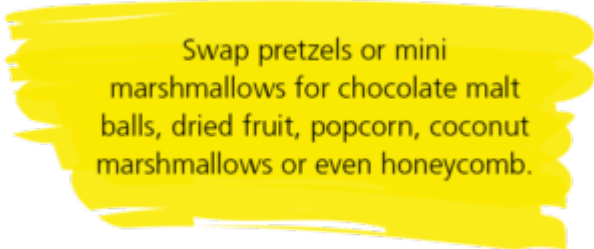
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Ingredients:

- 3 cups (500g) milk chocolate chips
- 1 can (385g) condensed milk
- ¼ cup (60g) butter
- 1 tsp (5ml) vanilla essence
- ½ cup (70g) salted peanuts + extra for sprinkling
- ½ cup (60g) pecan nuts, lightly crushed
- 1 cup (60g) pretzels
- 1 cup (50g) mini marshmallows + extra for sprinkling

Method:



Swap pretzels or mini marshmallows for chocolate malt balls, dried fruit, popcorn, coconut marshmallows or even honeycomb.

1. Grease and line a 18cm square baking tray.
2. Combine chocolate chips, condensed milk and butter in a saucepan over medium heat.
3. Cook for 8-10 minutes, stirring continuously until the mixture pulls away slightly from the sides of the saucepan.
4. Remove from heat and fold in vanilla essence, salted peanuts, pecan nuts and pretzels.
5. Cool slightly before adding marshmallows.
6. Spoon into the prepared tray and smooth out the surface.
7. Sprinkle with extra marshmallows and nuts, if you like.
8. Set at room temperature until firm, or in the fridge for 1-2 hours, before cutting into

squares.

9. Store in an airtight container for up to a week or in the fridge for 3 weeks.