More than 1 hour

Makes 16 squares

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Ingredients:

- 3 cups (500g) milk chocolate chips
- 1 can (385g) condensed milk
- ½ 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

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