

AVUNTIE L'S MARS BAR CAKE

A RECIPE BY LINDA BROMFIELD

This recipe makes a delicious and calorific cake with Mars Bars. The taste is legendary and the recipe has been kindly shared by Linda Bromfield. Linda can be seen below in the Wild Boar pointing out a photograph of her Mum and herself at Houghton Feast in 1958. More recipes from the **A TASTE OF HOUGHTON** series can be found on the **HH** website.

INGREDIENTS

3oz Butter or Margarine
1 Tablespoon Cocoa (2 if using Drinking Chocolate)
1 Tablespoon Golden Syrup
3 Mars Bars (cut into smallish pieces)
4 Cups Rice Crispies
Bar Cooking Chocolate

METHOD

1. Melt butter, cocoa, syrup and Mars Bars in large pan (preferably non-stick) and cook until mixture thickens (about 5 mins).
2. Remove from heat and add Rice Crispies mix thoroughly until they are all coated.
3. Dust Swiss Roll tin or toffee tin with a little bit of icing sugar and then press mixture into tin. The back of a metal spoon seems to be the best way to press the mixture down firmly.
4. Place in refrigerator to set and when ready top with melted chocolate - cut into squares and enjoy!!



A TASTE OF
HOUGHTON



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