

No Bake White Chocolate & Lotus Crispy Slice

Makes 12 generous slices

Ingredients

- ★ 130g unsalted butter
- ★ 100g golden syrup
- ★ 600g white chocolate (200g for crispy mix & 400g for topping)
- ★ 140g lotus spread (110g for crispy mix & 30g for topping)
- ★ 200g rice crispies
- ★ 10g lotus biscuits
- ★ 30ml vegetable oil



Method

- Line a 30cm x 20cm baking tray.
- In a bowl, melt the butter, golden syrup, 110g of lotus spread and 200g of the white chocolate together.
- Mix with rice crispies.
- Once well mixed, put into the baking tray making sure you fill the full tray and press down firmly to avoid any gaps.
- Put tray in the fridge to chill whilst preparing the topping.
- Melt 400g of white chocolate.
- Once fully melted stir in 30ml vegetable oil.
- Take tray out of the fridge and pour white chocolate over the rice crispy mix, making sure cake is completely covered.
- Melt 30g lotus spread (roughly 20-30 seconds in microwave).
- Using a spoon, place dollops of melted lotus spread on to the white chocolate, then using a skewer or knife, drag the lotus spread back and forth to create a swirl type pattern.
- Crush up the lotus biscuits and scatter over the whole tray.
- Pop the tray into the fridge and chill for a minimum of 1 hour.

