Rice Crispy Slice

Ingredients
1/2 cup butter
300g marshmallows
6 cups rice bubble cereal
200g shredded coconut
100g clinkers/jelly beans/chunky lollies
1 cup dark cooking chocolate
splash of milk

For achondrites
1. Grease or line a large baking tray
2. In bowl or jug, melt butter and marshmallows in microwave. Stir and cook until melted. Stir through coconut.
3. Pour mixture over rice bubbles in a large bowl, stir to coat
4. Press mixture into tray, allow to cool and harden.
5. Melt chocolate in microwave, stir in splash of milk at a time until dipping consistency.
6. Cut slice into rough 2 cm pieces. Mould each piece into an uneven shape, use tongs to dip in chocolate. Leave on clean tray to cool and harden.

For chondrites
At step 4, pour half of mixture into tray then sprinkle clinkers over mixture, press in and cover with rest of mixture. continue as for achondrites.

(makes a bar about 20cm x 20cm, about 30 pieces)

Rocky Road

Ingredients
200g cooking chocolate
1/2 cup rice bubble cereal
1/4 cup yellow jelly lollies (e.g. snakes, chopped)
1 cup extra cooking chocolate, dark
splash of milk

For achondrites
1. Grease or line a large baking tray
2. In bowl, melt butter and marshmallows in microwave. Stir and cook until melted. Stir through rice bubbles.
3. Pour mixture onto tray. Allow to cool and harden.
4. Melt chocolate in microwave, stir in splash of milk at a time until dipping consistency.
5. Cut into rough 2 cm pieces. Use tongs to dip in chocolate. Leave on clean tray to cool and harden.

(makes a bar about 20cm x 20cm, about 30 pieces)