

PREP 15 min | COOK 5 min | CHILLING 2 hrs | SERVES 16 pieces

White Christmas Slice

INGREDIENTS

500g Choceur white chocolate, broken into pieces

1 cup Hillcrest Breakfast Bubbles

1 cup White Mill desiccated coconut

½ cup Sweet Vine dried cranberries, roughly chopped

½ cup Forresters roasted & salted pistachios, roughly chopped

DIRECTIONS

1. Line a 20 cm square baking tin with baking paper, allowing the paper to extend over the sides.
2. Place the white chocolate in a heatproof bowl over a saucepan of gently simmering water. Stir until melted and smooth.
3. Place the rice bubbles, coconut, cranberries and pistachios in a large bowl and stir to combine.
4. Pour over the melted chocolate and mix until everything is evenly coated.
5. Spoon the mixture into the prepared tin and press firmly into an even layer.
6. Refrigerate for 2 hours, or until firm.
7. Remove from the tin and cut into 16 pieces to serve.

ALDI

Good Different

Tip

Allow the slice to stand at room temperature for 5 minutes before cutting to help create cleaner slices.