



## Chocolate Honeycomb Crunch

Makes 12 slices

Its easy to make, no baking needed, it's a chocolate kind of cake, with crunchy biscuits and chunks of honeycomb, wrapped in thick milk chocolate. A great recipe that even children can make.

For chocolate mallow crunch, replace the honeycomb pieces with 200g (8 oz) mini-marshmallows.

### Ingredients

300g (12 oz) milk chocolate  
1 packet of JUVELA Gluten-Free Tea Biscuits, roughly broken.  
4 x 40g bars of Cadbury's Crunchie, roughly broken  
15cm (6 inch) square tin, lined with foil.

### Method

1. Melt the chocolate in a large bowl, in a microwave oven.
2. Stir in the broken biscuits and the Crunchie pieces and mix together well.
3. Transfer to the prepared tin and press into the tin, using the back of a spoon.
4. Chill until well set.