

Sparkle Nutz Caram'Ellies



Sparkle Ellie

- 1 CUP OF GOLDEN SYRUP
- 1 CUP OF MUSCOVADO/BROWN SUGAR
- 1 ½ AND ½ CUPS OF PEANUT BUTTER, SEPARATE
- 1 TSP VANILLA ESSENCE
- ¼ TSP SALT
- ½ BOX OF BETTA SNACK CARAMEL CHOC BISCUITS
- ½ BOX OF EET-SUM-MORS
- ½ CUP AND ½ CUP OF SALTED PEANUTS, CRUSHED*
- 200G SLABS CARAMEL CHOCOLATE
- 150G SLAB DARK CHOCOLATE
- 150G SLAB MILK CHOCOLATE
- EDIBLE GLITTER, CRUSHED NUTS, VANILLA ICE-CREAM (OPTIONAL)

HOW TO MAKE THIS YUMMINESS:

#1 Spray a 13X9 inch (33x23 cm) tray with non-stick spray.

#2 You can line this with baking paper or a silicone mat and spray this with non-stick spray; it just makes life less stressful. PS. I cut my silicone mat to fit my tray.

#3 Line the tray with broken up pieces of chocolate biscuits (Betta Snacks) and shortbread (Eet-sum-mors). You can chuck some crushed peanuts in the mix too.

#4 In a medium saucepan, combine the golden syrup and sugar and heat on a medium-high temperature.

#5 Once this is boiling, remove from the heat.

#6 Add 1 ½ cups of peanut butter, salt, vanilla essence and stir. You can pop it back on the heat to melt the peanut butter; just don't burn the mix.

#7 Pour this mix over the broken-up biscuits and peanuts. Then spread evenly (not flattened). Set aside in the fridge for now. Make sure it is level or it will set topsy-turvy.

#8 Now, break the pieces of caramel chocolate up and melt in the microwave.

- #9 Melt for one minute and then melt at ten-second intervals; taking out and stirring it. Do this until it is completely melted.
- #10 Remove the tray from the fridge and pour over the caramel chocolate.
- #11 Spread this gently – covering the toffee mix.
- #12 Pour the salted peanuts over the caramel mix. Pop this back in the fridge while dealing with the next step.
- #13 Break up the dark chocolate and milk chocolate slab and add ½ cup of peanut butter. Melt in increments (as mentioned above). Then remove the tray from the fridge.
- #14 Pour the last bit of the chocolate mix over the caramel. Carefully! Or you won't have layers. But if it does mix it's okay; it mixes in your tummy in any case.
- #15 Allow to cool at room temperature and then pop in the fridge to set. If you pop the mix straight in the fridge the chocolate may go funny (as in peculiar not haha funny).**
- #16 Cut in squares and decorate.

* **SPARKLE NOTE 1: I ONLY CRUSHED SOME OF THE PEANUTS; I KEPT SOME OF THEM WHOLE FOR ADDED TEXTURE.**

** **SPARKLE NOTE 2: I WRAPPED THE TRAY WITH A CLEAN DISHCLOTH JUST TO MAKE SURE THE MOISTURE IN THE FRIDGE DIDN'T MESS WITH THE YUMMINESS.**

