

FML

Food's my life!

Oreo Bubble Slice

60g copha

100g white cooking chocolate

1 tin condensed milk

2x packets of Oreo cookies roughly chopped

1 cup rice bubbles

½ cup desiccated coconut

1/3 cup milk powder

Topping

200g melted milk chocolate

100g melted white chocolate

1. Line a 18 x 23cm slice tin with baking paper
2. In a small saucepan, melt copha, condensed milk and chocolate for 4-5 minutes on a low-med heat until smooth
3. In a large mixing bowl, add Oreos, rice bubbles, coconut and milk powder. Stir to combine
4. Add the warm chocolate mixture to the dry ingredients and mix thoroughly
5. Firmly press mixture into the prepared slice tin and refrigerate until set
6. Melt both the milk and white chocolate to pour on top of slice. Start with milk chocolate, then dollop the white chocolate on top and drag a skewer around the slice to create a marbled effect
7. Refrigerate again until the chocolate is set, then cut into slices and try not to eat too much in one sitting!