



Rice Bubble Date slice

1 cup of roughly chopped, pitted, dried or medjool dates

½ cup caster sugar

90g butter

1 tsp vanilla extract

4 cups of GF rice bubbles

Desiccated coconut to sprinkle on top

1. Line a square 20x20cm cake tin with baking paper
2. In a large, heavy based saucepan, slowly simmer the dates, sugar, extract and butter until dates are soft and mushy (don't overcook, or the caramel will set too hard, too quickly).
3. Act quickly – add the rice bubbles to the pan of caramel, fudgy goodness and mix well.
4. Firmly press mixture into the prepared tin and sprinkle top with desiccated coconut.
5. Refrigerate for 2 hours to set, then cut into squares.

NOTE You must keep this slice refrigerated in an air tight container, however, they are best eaten at room temperature (chewy and delicious!)