



## JERNEJ KITCHEN

# CHOCOLATE CRUNCH BARS

*Chocolate Crunch Bars is a fantastic 2-ingredient recipe made with puffed rice and chocolate. Crunchy, homemade, and delicious.*

MAKES	10	BARS
PREPARATION:	5	MINUTES
CHILLING:	60	MINUTES
TOTAL TIME:	65	MINUTES

### CHOCOLATE CRUNCH BARS

250 g (9 ounces) dark chocolate

40 g (2 cups) puffed rice

### TOOLS AND EQUIPEMENT

20 cm x 10 cm (8-inch x 4-inch)  
deep baking dish

parchment paper

small bowl

bowl

knife

### PREPARE THE BAKING DISH

Line a 20 cm x 10 cm (8-inch x 4-inch) deep baking dish with parchment paper with a few inches (or centimeters) of overhang off the sides.

### MAKE THE CHOCOLATE RICE MIXTURE

Add chocolate to a small bowl and microwave in intervals until melted or place in a heat-proof bowl and melt over a pot of simmering water. When the chocolate melts, stir to combine, add the puffed rice and mix using a spatula to combine everything together. Optionally add a pinch of salt. Using a spoon, spread the mixture evenly over the prepared baking dish, then press toward the bottom of the pan.

### CHILL AND SERVE

Place the baking dish with the chocolate crunch bar mixture into a fridge. Leave to chill for an hour or overnight. Remove from the refrigerator, and cut into rectangles or 2 cm (1-inch) thick slices.