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PRESENTS...

Let's Get Cooking!!!

Ingredients

123g Golden Syrup
200g Brown Sugar
2 Tbsp (30ml) Water
1 + 3/4 tsp Baking Soda
200g Vegan Chocolate

Crunchie Chocolate Bar – Dairy Free, Vegan and Gluten Free

Prep Time: 10 minutes

Cooking Time: 10
minutes

Makes: 14

Method

1. Line a baking tray with grease proof paper and place next to the hob.
2. Put the baking soda in a bowl next to the hob so it can be accessed easily when needed later.
3. Add Golden Syrup, Sugar and Water to a pot and turn the heat to high.
4. Stir continuously to melt the sugar completely. Wait until it bubbles a little bit.
5. Using a sugar thermometer, wait until the sugar mixture reaches 150°C then remove the pot from the heat immediately.
6. Pour all the baking soda into the sugar mixture immediately and with a handheld whisk whisk the baking soda in. Please be really careful with this step as the mixture will double or triple in size. Keep your hands safe so they don't get burnt.
7. Pour the mix out onto the grease proof paper or in a chocolate bar mould and leave it. Don't smooth it out or touch it with anything.
8. Let it set and cool for 1 hour.
9. Break into pieces or remove from the mould.
10. Melt the chocolate by placing it in a heat proof dish over a pot with boiling water. Alternatively, microwave it in 30 second intervals, stirring it every 30 seconds until fully melted.
11. Dip the crunchie bars in the melted chocolate or roll the honeycomb crunchie pieces in the chocolate, using a fork to move it around and flip it over, and then place the chocolate covered pieces back onto the parchment paper (if you do not have moulds).
12. Place the delicious chocolate bars in the fridge and allow the chocolate to set.