

## Scottish Caf -Style Mars Bar Slice (No-Bake, Crunchy, Gooney, Irresistible)

Gourmet Mars Bar Delight (Mars Bar Slice)



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

5 full-size Mars Bars (51g each), chopped into ~1cm chunks  
90g unsalted butter (about 1/3 cup + 1 tbsp)  
120g Rice Krispies (about 4 2/3 cups)  
300g milk chocolate (about 1 3/4 cups, chopped or chips)

### DIRECTIONS

1. Prep the pan: Grease and line a 20x20cm square tin with baking paper, leaving overhang so you can lift it out later.
2. Chop the : Mars BarsCut into ~1cm chunks. This helps everything melt more evenly.
3. Melt : Mars Bars + butterIn a large saucepan over low-medium heat, add the Mars Bar chunks and butter. Stir frequently until mostly melted and glossy.Note: Some nougat will remain a little chunky-totally normal.
4. Add the : Rice KrispiesTip in the Rice Krispies and stir until every piece is coated in that sticky Mars Bar goodness.
5. Press into the tin: Spoon into the prepared tin and press down firmly with the back of a spoon (or a spatula). You want an even, compact layer so the squares slice cleanly.
6. Melt the milk chocolate: Microwave the chocolate in a heat-safe bowl in 30-second bursts, stirring well between each burst until smooth.
7. Top and smooth: Pour the melted chocolate over the base and spread to the edges into an even layer.
8. Chill to set: Refrigerate for at least 2 hours (overnight is perfect).
9. Slice and serve: Let it sit at room temperature for 10-15 minutes before slicing-this helps prevent the chocolate layer from cracking. Cut into 16 squares and enjoy.

## SWAPS & NOTES

Cereal: Rice Krispies are classic, but any crisped rice cereal works 1:1.

Chocolate topping: Milk chocolate is traditional.

If you prefer less sweetness, use half milk and half dark chocolate.

Pan size: A 20x20cm (8x8-inch) tin gives the ideal thickness.

### TIPS FOR SUCCESS

Low heat is your friend: Too much heat can make the mixture seize or scorch.

Press firmly: A well-compacted base keeps your squares from crumbling.

Clean slices: Use a sharp knife warmed under hot water, wiped dry, then slice.

Avoid cracked tops: Let the slice soften slightly before cutting.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/scottish-cafe-style-mars-bar-slice-no-bake-crunchy-goey-irresistible/>