



Haigh's Double Chocolate, Cherry & Coconut Crackles

Preparation time: 30 minutes + chilling time | **Makes:** 24

200g Haigh's Dark Chocolate Pastilles

1/4 cup (60ml) coconut oil
3/4 cup (120g) icing sugar
5 cups (175g) puffed rice
1 cup (75g) shredded coconut
1 cup (200g) natural glacé cherries, chopped

Chocolate ganache

200g Haigh's Dark Chocolate Pastilles
200ml thickened cream

Line 2 x 12 hole standard muffin pans with paper cases.

Pour boiling water into a small saucepan, about a third full and sit a small bowl on top. Add Haigh's Dark Chocolate Pastilles and coconut oil, stirring occasionally until chocolate melts. Remove from heat and allow to cool slightly.

Meanwhile, combine icing sugar, puffed rice, shredded coconut and cherries together, stirring until well combined. Pour over melted chocolate mixture, stirring until mixture is well coated in chocolate.

Evening divide chocolate mixture between prepared muffin pans, gently pushing mixture into the bases. Place in refrigerator for at least 1 hour to set.

To make the ganache, place cream in a small saucepan over a medium heat, bring to just below boiling point. Pour over Haigh's Dark Chocolate Pastilles stirring occasionally until chocolate melts, making sure mixture is not stirred too much to prevent splitting.

Spread ganache over the top of chocolate crackles and return to fridge for another hour to set.



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