

## Recipe CHOCOLATE RAISIN FINGERS (NO BAKE)

Ref No. ANP011

### INGREDIENTS:

140g butter  
1/2 cup sugar  
125g **WINN RAISINS CHOPPED**  
3 cups rice bubbles  
150g dark Chocolate

### METHOD:

Melt butter in saucepan, add sugar and raisins.  
Stir over heat until mixture boils and thickens.  
Remove from heat, stir in Rice bubbles, and mix thoroughly.  
Press mixture firmly into a slice tin, which has been lightly oiled.  
Refrigerate until firm, turn out of tin, and remove foil.  
Melt chopped chocolate over hot water.  
Spread over base, mark decoratively with fork.  
Cut into fingers when chocolate is firm

