

White Chocolate Rice Krispie Fingers

Recipe By Clara Fatal



Cooking and Prep:  2
h 55 m

Serves:  15

Contains: 

Preference: Dairy

A delicious milchig treat that will be gobbled up in no time.

Difficulty: Medium

Occasion: Shabbat, Purim,
Shavuot, Chanukah

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

Ingredients (10)

Main ingredients

- 4 and 1/2 cups rice crispies
- 2/3 cup (125 grams) butter
- 1/4 cup sugar
- 4 tablespoons **Gefen Honey**

2 ounces (60 grams) halvah, crumbled

4 tablespoons Gefen Cocoa

White Chocolate Layer

12 ounces (350 grams) Elite White Chocolate, chopped

5 and 1/4 ounces (150 grams) heavy cream

3 tablespoons milk

1 teaspoon (5 grams) gelatin

Start Cooking

Make the Rice Krispie Fingers

Yields 30 fingers.

- 1.** Preheat oven to 320 degrees Fahrenheit (160 degrees Celsius). Spread crisp rice on 11x14-inch (28x35-cm) baking pan. Roast for seven minutes until crispy, golden, and break up in your mouth.
- 2.** Heat butter, sugar, and honey in a pot, add crumbled halvah and cocoa. Cook for another half a minute until the mixture melts together. Remove from fire. Add crisp rice and mix well. Pour immediately onto a baking sheet lined with Gefen Easy Baking Parchment Paper, spread with a spatula until smooth and even. Let stand at room temperature until completely firm.
- 3.** Meanwhile, prepare the white chocolate layer. Place white chocolate in a bowl. Heat heavy cream in a small saucepan until almost boiling. Pour the hot cream onto the white chocolate and wait one minute. Mix well until it's a smooth cream. If the chocolate doesn't melt completely, place the bowl in the microwave for a few seconds to finish melting.
- 4.** Place three tablespoons milk in a plastic cup. Pour gelatin over the milk. The gelatin grains should swell and absorb the milk. Let stand for five minutes until mixture is firm.
- 5.** Pour hot water into a small bowl. Place the cup of gelatin inside the water and mix the gelatin until dissolves completely. Remove from water.
- 6.** Pour two tablespoons chocolate cream into the cup of dissolved gelatin and mix well. Pour chocolate-gelatin mixture into the bowl of chocolate cream and mix well. Pour chocolate

cream over crisp rice layer. Refrigerate for two hours until chocolate is firm.

7. To serve, remove pan from refrigerator and let sit for at least half an hour. Slice into long fingers, 3 inches (8 cm) long and 1/2 inch (1.5 cm) wide. Use a long, sharp, non-serrated knife to cut the bars.

Tip:

To make your slices look professional, dip the knife in boiling water and dry with paper towel between each slice.

The fingers freeze beautifully; remove from freezer ten minutes before serving.