

Kiron Honeycomb and Mallow Chocolate Bars**Ingredients:**

Kiron Milk Drops	0.450Kg
Hector's Honeycomb	0.100Kg
Large Coated 7-19mm	
Renshaw RTU Free Range	0.150Kg
Mallow	

**Method:**

1. Melt the Kiron Milk Drops in 30 second intervals, mixing in between each interval
2. Spoon or brush a layer of melted chocolate into the mould, coating the bottom and sides evenly
3. Tap the mould gently to remove any air bubbles
4. Evenly sprinkle the on the honeycomb pieces
5. Pipe the Renshaw RTU Free Range Mallow on top
6. Pour the remaining melted Kiron Milk Drops over the bar to seal
7. Allow to set at room temperature
8. Remove from mould (optional add edible gold glitter spray)