

Mars Bar Sauce

So scrummy, it defies description. (*I know we at Best Advice always promote healthy eating, and a Mars Bar sauce may seem out of line with this, but it's a treat and we wouldn't recommend this every day. Besides the servings are small, and it is delicious!*)

3 Mars Bars

150ml of double cream

Take a sauce pan and fill it about half full with water

Turn on the heat until the water has started to boil.

Put a heatproof bowl in the water being careful you haven't over filled the pan or the water will come over the top.....

Break up the Mars Bars and put them into the bowl.

The hot water will soon start to melt the bars and they will become runny, so time to do a bit of stirring.

Stir until all the bars have melted completely, and then add the cream.

Keep stirring until the cream is thoroughly mixed in.

Pour over ice cream or your favourite desert.

Tip. You can melt the bars in a microwave oven but if you try this only do it for a few seconds at a time as you can burn the caramel (*the toffee bit*) and that makes them taste rotten!