



Chocolate tiffin

Makes 24

Ingredients

- 140g butter
- 30g sugar
- 2 ½ tablespoons golden syrup
- 5 teaspoons cocoa powder
- 200g rich tea biscuits
- 1 small handful of raisins
- 1 small handful of dried cherries
- 1 large handful of blanched almonds
- 200g dark chocolate
- 200g milk chocolate

Method

1. Grease and line a 20cmx30cm baking tray with greaseproof paper (if you don't have a tray this size you can use a bigger or smaller tray, the tiffin will just end up a bit thinner or thicker)
2. In a saucepan, melt the butter, sugar, golden syrup and cocoa
3. In a bowl or freezer bag, use a rolling pin to crush the biscuits
4. Roughly chop the dried cherries and almonds
5. When the mixture is melted, stir in the biscuits, dried fruit and nuts
6. Pour the mixture into the prepared baking tray and press down with a spatula
7. Break the dark and milk chocolate into pieces and place in a heatproof bowl set over (not in) a saucepan of simmering water. Stir occasionally until melted. Once melted, pour over the biscuit mixture
8. Put the tin in the fridge for about an hour to set
9. Once set, cut into 24 pieces

Tip: You can make these your own by using different biscuits (such as digestives or ginger nuts), dried fruit or nuts. Make them extra special by soaking the dried fruit in orange liquor the day before!