

Chocolate Tiffin

<p>4 tablespoons golden syrup 125g butter 250g digestive biscuits 3 heaped tbsps. cocoa powder 75g raisins 250g plain/dark chocolate</p>	<p>Pour the golden syrup into a non-metallic bowl with the butter and melt in the microwave on medium power for about 1½ to 2 minutes, stir and return for a further minute.</p> <p>If no microwave, place the mixture in a bowl over a pan of boiling water to melt the butter and syrup. Put the biscuits in a plastic bag, seal it and bash them up. You don't want them to crumble to a powder. The chunky bits are the best bits in the tiffin. Add the cocoa, to the melted butter and golden syrup. Pour into the biscuit crumb mix. Stir well to coat all the biscuits, add the raisins. Put the mix into a lined tin and spread it evenly, flattening it down as you go. You can use another piece of parchment paper to help spread the biscuits out. Put in the fridge for a minimum of an hour.</p> <p>Topping: Melt the chocolate in the microwave for 2 to 3 minutes (it will depend on the power of your microwave). Alternatively melt chocolate in a bowl sitting on (but not touching) a saucepan of barely simmering water. Spread the melted chocolate or drizzle it evenly over the biscuit base and then simply put the dish in the fridge to set. Tiffin keeps for several weeks in the fridge in an airtight container, but will likely be eaten well before, which is why I usually double the recipe!</p>
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For the YouTube demo go to youtu.be/O4KaXB5GnV8 .