

## Ginger Tiffin

<p>2 packets of ginger biscuits 250 gr good quality white chocolate 250 gr butter/ sunflower/ dairy free spread 125 gr approximately golden syrup large handful dried cranberries, raisins, nuts, or chopped apricots</p> <p><b><u>Vegan alternative</u></b> Use Vegan white chocolate it contains cocoa butter.</p> <p><b><u>Gluten Free</u></b> There are some excellent Ginger biscuits with preserved ginger which are gluten free. Makes excellent gluten free Tiffin.</p>	<p>Melt the butter, syrup and white chocolate. I usually melt it slowly in the microwave. Crush the biscuits in a food processor or bash hard in a plastic bag. Place biscuits in a bowl, add the melted chocolate etc. Mix well. If too soft, add more crushed biscuits or not fully mixed in add a bit more melted butter. Add the fruit Place in a baking tray lined with silicone paper, press it well down. Put in the fridge to set. You can drizzle more white chocolate on the top if you want or a layer of chocolate for a real luxury topping. This keeps for weeks in the fridge, but not in our house!!!!</p>
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