

Chocolate Tiffin Recipe

Prep: 15mins

Cook: 2mins & 2hrs rest time

Serves: 12-15

Ingredients

- 150g butter, cubed, plus extra for the tin.
- 3 tbsp caster sugar
- 2/2 3 tbsp golden syrup
- 6 tsp cocoa powder 225g biscuits
- crushed handful of raisins
- 110g milk chocolate
- 110g dark chocolate

Method

1. Butter and line a 15-20cm tin with baking parchment.
2. In a large saucepan, melt the butter, sugar, syrup and cocoa.
3. Stir through the biscuits and raisins.
4. Pour the mixture into the prepared tin and press down, then smooth the top with the back of a spoon.
5. Melt the chocolate in a Bain Marie with and pour over the mixture in the tin. Use a palette knife or spoon to smooth over, so it's completely coated in chocolate.
6. Put the tin into the fridge and leave for about 2 hrs to set.
7. Run a kitchen knife under the hot tap then cut into squares.