

Non-Cook Tiffin Recipe

Prep Time: 1hr 10 minutes

Ingredients

- 4 tbsp golden syrup
- 125g butter
- 250g digestive biscuits
- 3 tbsp cocoa powder (heaped, good quality)
- 75g raisins (to make it extra chocolatey swap for white chocolate chips)
- 250g plain chocolate (or dark chocolate)

Method

1. Pour the golden syrup into a non-metallic bowl with the butter and melt in the microwave on full power for about 1.5-2 minutes (you can also do this in a pan on the hob)
2. While the butter and syrup are melting, put the biscuits in a plastic bag, seal it and bash them up
3. Add the cocoa, the raisins and then the biscuit to the melted butter and golden syrup
4. Pour the mix into a tin and spread it evenly, flattening it down as you go
5. You don't want them to crumble to a powder, the chunky bits are the best bits in the tiffin
6. Melt the chocolate in the microwave for 2-3 minutes (it will depend on the power of your microwave) or melt it in a bowl sitting on (but not touching) a saucepan of barely simmering water
7. Spread the melted chocolate evenly over the biscuit base and then simply put the dish in the fridge
8. The cake will be set and ready to eat within 1 hour