

Recipe for Tiffin

What you will need:

50g butter

20g soft brown sugar

1 ½ tbsp cocoa powder

1 tbsp golden syrup

100g broken biscuits

100g chocolate

1. Cover the tray with greaseproof paper
2. Break the biscuits into small lumps
3. Melt the butter
4. Add the sugar and cocoa powder to the melted butter while stirring
5. Add the golden syrup to the mixture while stirring
6. Pour the mixture onto the broken biscuits
7. Melt the chocolate
8. Stir the chocolate into the mixture
9. Spread the mixture into the tray
10. Put the mixture into the fridge for 1 hour