

# Tiffin

## Ingredients

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

## Steps:

- Butter and line a 15-20cm square tin with baking parchment. In a large saucepan, melt the butter, sugar, syrup and cocoa. Stir through the biscuits and raisins.
- Pour the mixture into the prepared tin and press down, then smooth the top with the back of a spoon. Microwave both chocolates in short 20 second bursts, stirring frequently, until melted. Pour them over the mixture in the tin. Use a palette knife or spoon to smooth over, so it's completely coated in chocolate.
- Put the tin into the fridge and leave for about 2 hrs to set, or overnight. Run a kitchen knife under the hot tap then cut into squares.

Recipe from <https://www.tfrecipes.com/mary-berry-chocolate-tiffin/>