



Tiffin

12 pieces



Easy

up to 20 Min.



Ingredients:

For the Base:

125 g Unsalted butter
60 ml Golden Syrup (4 tbsp)
25 g Dr. Oetker Fine Dark Cocoa Powder
100 g Dr. Oetker 35% Milk Chocolate
250 g Digestive Biscuits (broken into pieces)
100 g Raisins

For the Topping:

200 g Dr. Oetker 35% Milk Chocolate

1 For the Base:

Line an 8" square baking tray with greaseproof paper. Place the butter, golden syrup and Cocoa Powder in a pan over a low heat and stir until melted.

2 Break the chocolate into pieces and leave to one side. Once the mixture has melted in the pan remove from the heat and pour in the chocolate, stir the chocolate through the mixture until melted. – if it doesn't completely melt place over the pan back over a low heat until the chocolate has melted.

3 Add the biscuits and raisins into the melted chocolate mixture and stir until coated.

4 Pour the mixture into the prepared tin and using a spatula or back of a spoon smooth out to cover the base of the tin.

5 For the Topping:

Break the chocolate into pieces and place in a microwaveable bowl. Melt the chocolate in the microwave in 30 second bursts, stirring between each burst until the chocolate is melted.

6 Pour the melted chocolate over the tiffin base and smooth out to evenly cover the top of the tiffin. Place the tiffin in the fridge to set for a couple of hours.



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Tip from the Test Kitchen

- Why not try adding 100g of nuts into your tiffin for an added crunch.
- Why not try adding a few blobs of melted white chocolate onto the top of the melted milk chocolate and swirl through to create a marble topping.

