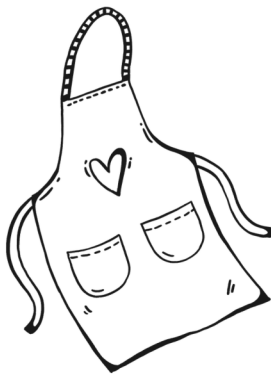


Paul's Mum's family recipe



Chocolate Tiffin

Ingredients:

- ½ lb rich tea biscuits
- 4 oz butter
- 1 dessertspoon brown sugar
- 3 dessertspoons drinking chocolate
- 1½ tablespoons golden syrup
- 2 oz sultanas
- 6 oz chocolate (for topping)

Method:

1. Break the biscuits into small pieces (a food processor or by hand).
2. In a saucepan, melt together the butter, brown sugar, drinking chocolate, golden syrup and sultanas over a low heat.
3. Remove from the heat and stir in the broken biscuits until well coated.
4. Press the mixture firmly into an 8-inch square tin.
5. Melt the chocolate and spread evenly over the top.
6. Leave in a cool place (or refrigerate) to set.
7. Once set, cut into squares and serve.