



A Chocolate Treat

Good to use up all those Xmas biscuits, chocolate and nuts.
Cuts into 20 squares.

250g/9oz assorted biscuits, roughly chopped,
250g/9oz nuts or a mix of nuts and dried fruit,
300g/11oz milk or plain chocolate, chopped,
100g/4oz butter, chopped,
140g/5oz golden syrup

Butter and line a 20cm square tin with non-stick baking parchment.

In a large bowl, combine the biscuits and nuts, halving any larger nuts. Melt the chocolate, butter and golden syrup in a bowl set over a pan of simmering water, stirring occasionally until smooth and glossy, then pour this over the biscuit and nut mixture.

Tip the mixture into the tin, then flatten lightly – it doesn't need to be completely smooth. Chill for at least 2 hours or overnight before cutting into squares. **Great with coffee.**