

# Luxury Tiffin

PREP: 20 MINS | NO BAKING NEEDED JUST TIME TO SET | SKILL LEVEL: EASY

This is a really easy recipe and feels like a luxurious treat, perfect for an afternoon tea spread. If you are a chocolate lover, then this is one for you.

## Ingredients

225g Digestive Biscuits  
55g marshmallows  
110g Maltesers  
110g Munchies or Rolos  
110g dried cranberries  
30g raisins  
140g butter  
4 tablespoons syrup  
3 tablespoons cocoa powder  
425g milk chocolate  
110g dark chocolate (70%)  
2 teaspoons extra virgin olive oil

## Method

1. Line a 27 x 17cm baking tin with baking parchment
2. Slice the biscuits and then roughly crush with your hands, leaving some large pieces.
3. Chop the marshmallows into small pieces, i find scissors best for this.
4. Add the biscuits along with the Maltesers, munchies or Rolos, cranberries and raisins.
5. In a large saucepan, melt the the butter with the golden syrup, cocoa and 300g of the milk chocolate over a low heat. Remove from the heat and leave to cool slightly.
6. Once slightly cooled pour over the dry ingredients and stir to combine.
7. Pour the mixture into the prepared tin, spread it out evenly and press down slightly. Place in the fridge to firm up for 3-4 hours minimum.
8. Once the biscuit mixture is firm, melt the remaining milk chocolate with the dark chocolate and oil in a heatproof bowl set over a saucepan of simmering water, then pour over the biscuit mixture, tipping the tin if necessary so the mixture is completely covered in chocolate.
9. Place in the fridge until set then slice, but serve at room temperature.
10. Keeps well out of the fridge in an airtight container.

## Auds Tip ...

Warm your scissors before chopping the marshmallows - it's much easier.

This is a very rich slice so don't make your portions too big, you will easily get 20 out of it. Recipe originally from [countryliving.com/uk](http://countryliving.com/uk)

