

Sue Desborough's Malteser (or use Crunchie bars for gluten-free) TIFFIN

- 8 teaspoons cocoa powder
- 4 tablespoons light brown soft sugar
- 200g unsalted butter
- 4 tablespoons golden syrup
- 1 tablespoon treacle (optional)
- 200g Digestive or Rich Tea biscuits (use 'gluten-free' if needed)
- 320g Maltesers (use Crunchie bars for gluten-free)

For the topping

- 400g milk chocolate broken into squares
- 50g unsalted butter
- 2 teaspoons golden syrup

1. Line a 20cm square baking tin with baking parchment and grease lightly
2. Place butter, syrup and treacle (if used) in a heatproof bowl and melt over a pan of barely simmering water (or in microwave)
ADD cocoa powder and sugar and keep stirring until everything ALMOST melted, take away from the heat and keep stirring until everything is smooth.
3. Place the biscuits and 95g of the Maltesers (or Crunchie bars) into a strong bag (a freezer bag) seal and then use a rolling pin to crush everything. You mainly want crumbs but a few chunks of biscuit is fine.
4. Add this mixture and the remaining whole Maltesers (or smash up the remaining Crunchie bars into chunks) to the melted chocolate mixture and stir until everything is coated.
5. Press into the prepared tin
6. To make the topping: melt the butter, syrup and chocolate as before and spread over the biscuit base.
7. Cover with cling film or foil and put in fridge for 1-2 hours before cutting into squares.

ENJOY!