

Tiffin (makes 12 slices; 30 min + 2h to chill)

You can substitute in any kind of dried fruit, biscuit, or fillings that you like using the weight and volume of the recipe as a rough guide.

For the melty

330g dark chocolate
160g butter (spreadable butter is fine)
85g maple syrup (or golden syrup)

Break or chop the chocolate into pieces (doesn't have to be tiny).

Put all the ingredients into a glass bowl and place into/over a pan of simmering water to melt. Stir occasionally to blend the butter into the chocolate and distribute the heat evenly. Once things look mostly liquid you can stir to find the chocolate lumps and press them against the bottom or side of the bowl so they melt better, but a few small lumps remaining is fine.

When it is smooth, take the bowl off the heat and leave to cool for 10-15 minutes, while you prepare the other contents.

For the contents

1 tsp vanilla essence (optional)

140g digestive biscuits
65g sultanas
105g snickers or equivalent chocolate bar

35g chopped mixed nuts for topping

Break up the biscuits and chop the chocolate bar into roughly 1cm pieces.

Line a 9"x6" dish with cling film, making sure that it lies flat against the dish and is pressed down so that there aren't any pockets for the mixture to get stuck in. This size dish and volume of contents will make tiffin about 2cm tall; adjust the size of dish if you prefer thicker or thinner slices.

Once the chocolate mixture and the bowl has cooled off, stir in the vanilla essence. Pour the biscuits and sultanas in and mix thoroughly, then add the chocolate bar and mix again.

Pour into the dish, and shake and/or pat it down with the spoon to remove bubbles and smooth the top off a bit.

Top with the nuts, cover with another layer of cling film, and leave to chill in the fridge for a couple of hours or overnight. Once set, cut into slices (a warm knife can help).