

Whitworths

Raisin & Chocolate Slices



 Makes 15  15mins plus 30mins chilling

INGREDIENTS

150g **Whitworths Juice Locked Raisins**
200g digestive biscuits
75g oats
1 medium orange, zest only
125g unsalted butter
4 tbsp golden syrup
125g plain chocolate

READY...STEADY...BAKE

- ♥ Grease and line with baking parchment a 20cm square tin.
- ♥ Place the biscuits into a polythene bag then crush with a rolling pin.
- ♥ Melt the butter and syrup in a pan then remove from the heat and stir in the raisins, orange zest, oats and biscuit crumbs.
- ♥ Mix well then press firmly into the base of the tin.
- ♥ Melt the chocolate in a bowl over a pan of simmering water then spread over the biscuit base.
- ♥ Refrigerate and chill for 30 minutes.
- ♥ Once chilled, remove from the tin then cut into slices.
- ♥ Serve and enjoy - great for lunch boxes!

for more recipes visit www.whitworths.co.uk

Happy Baking!