

# Whitworths

## Fruity Tiffin



### INGREDIENTS

- 80g **Whitworths Juice Locked Raisins**
- 80g **Whitworths Chopped Apricots**
- 80g **Whitworths Ruby Berries & Cherries**
- 80g **Whitworths Chopped Toasted Nuts**
- 225g ginger nut biscuits, finely crushed (approx 22)
- 150g salted butter
- 30g caster sugar
- 50ml golden syrup
- 25g cocoa
- 100g milk chocolate
- 100g dark chocolate
- 1 tbsp vegetable oil

 Makes 10  10mins  30mins

### READY...STEADY...BAKE

- ♥ Grease and line a 20cm square tin.
- ♥ Place the butter, sugar, syrup and cocoa into a large pan then melt over a low heat, stirring occasionally.
- ♥ Once melted and mixed together, remove from the heat then add the crushed biscuit and dried fruits.
- ♥ Stir well then press into the tin, place a piece of parchment paper over the top then press and level out using your hand.
- ♥ Melt the chocolate together either in your microwave or a bain-marie method, stir in the oil then pour over the top of the mix.
- ♥ Leave to set at room temperature then cut into pieces using a sharp knife.

for more recipes visit [www.whitworths.co.uk](http://www.whitworths.co.uk)

## Happy Baking!