

Whitworths

Easter Jumbo Raisin Tiffin



 Makes 10  10mins  30mins

INGREDIENTS

160g **Whitworths Juice Locked Raisins**
80g **Whitworths Chopped Apricots**
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
Mini Eggs to decorate

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. Decorate with mini eggs.
- ♥ Leave to set at room temperature then cut into pieces using a sharp knife.

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Happy Baking!