Chocolate Slices

Ingredients

225g (8 oz) butter or olive oil spread

3 tbsp golden syrup

50g (2 oz) cocoa

300g (12 oz) plain digestive biscuits, crushed

400g (14 oz) good quality dark chocolate, broken up

Method

1. Melt the butter, golden syrup and cocoa in a bowl in the microwave or over a low heat on the hob.
2. Once melted, stir in the crushed biscuits and stir until all the biscuits are coated.
3. Pour and spread into a lightly greased tin, cover and chill in fridge for 20-30 minutes.
4. Melt the chocolate in a bowl in the microwave or over a low heat on the hob and pour over chilled biscuit base.
5. Alternative options – once chocolate is melted, add a tablespoon of preferred liqueur (eg Baileys), give it a QUICK stir and pour out immediately as the chocolate mix will start to harden very quickly, use a knife to spread evenly.
6. You can add other ingredients to the biscuit base, eg chopped glace cherries, mini marshmallows, raisins. Ensure the mix is coated thoroughly in the chocolate.