

Jane's Chocolate Tiffin

For the Rich Tea biscuits:

150g plain flour
½ tsp baking powder
2 tbsp milk 60g
cold unsalted butter, cubed
40g icing sugar

For the filling:

100g dark or milk chocolate
50g-100g golden syrup
100g unsalted butter
100g mini marshmallows

For the ganache topping:

100ml double cream £1.25
100g dark or milk chocolate, chopped
Chocolate buttons or your favourite chocolates to decorate (optional)

Equipment:

Square or round cake tin – about 15-20cm (6-8in)
Flat baking sheet
Round cookie cutter
Rolling pin
Sieve
Baking parchment
Mixing bowl
Wire cooling rack
Saucepans

Method:

Make the Rich Tea biscuits:

- 1) Preheat the oven to 180°C/160°C fan and line a flat baking sheet with baking parchment.
- 2) Put the flour and baking powder in a large mixing bowl.
- 3) Add the cubes of cold butter and gently rub in until the mixture resembles breadcrumbs.
- 4) Sift in the icing sugar then add the milk. Stir through using a knife, then clump the dough together and knead into a smooth ball.
- 5) Roll out to about 4mm (1/6 inch) thick, then cut out circles with a cookie cutter or other round object. If you use a small cutter – 4cm (1½ in) diameter – you should get over 30 biscuits out of the dough. Transfer to the lined baking sheet, prick with a fork and bake for about 12 minutes until pale golden. The biscuits will firm up after cooling but it doesn't hurt to overbake a little.

Make the filling:

- 1) Line your tin with baking parchment.

2) In a large saucepan, gently melt the butter and chocolate with the golden syrup until you have a smooth sauce. Add the broken biscuits and marshmallows and stir in until well coated. Transfer to the lined tin and level off.

Make the ganache:

- 1) Heat the cream until it just starts to bubble and steam.
- 2) Put the chopped chocolate in a bowl, then pour the hot cream over it and stir until smooth and glossy.
- 3) Spoon over the chocolate and biscuit layer and chill for about 2 hours before cutting into squares or slices to serve.