

Recipe courtesy of Jo Anderson



Tiffin

Ingredients

100g whole almonds roughly chopped

100g jumbo raisins

100g sour cherries

225g digestive biscuits

200g 73% chocolate buttons

4tbsp golden syrup

170g hard butter

Method

1. Line a 20cm x 20cm square shaped tin with greaseproof paper
2. Crush biscuits so about a quarter are crumbs and the rest small pieces
3. Melt chocolate, syrup and butter in a pan, stir occasionally.
4. Remove from heat and gently stir in dry ingredients
5. Press into the tin and chill for at least 2 hours
6. Turn out the cake and cut when cold.