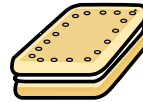
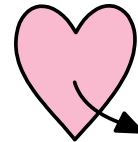
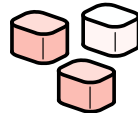


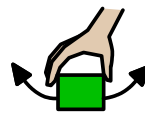
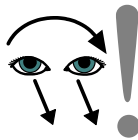
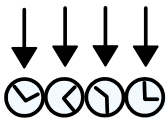
Follow the recipe to make tiffin.



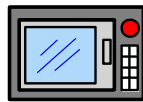
You could add different biscuits, dried fruit,



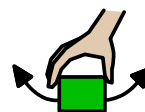
nuts or marshmallow if you want.



Always be careful when using the hob



and microwave because they are hot, ask



an adult for help and use oven gloves.



Ingredients

- 
 • 150g butter
- 

 • 3 tablespoon caster sugar
- 


 • 3 tablespoon golden syrup
- 

 • 6 teaspoon cocoa powder
- 

 • 225g biscuits, crushed
- 

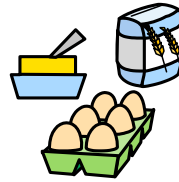
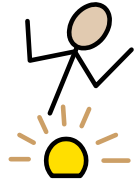
 • handful of raisins
- 

 • 110g milk chocolate
- 

 • 110g dark chocolate



Tiffin recipe



Find ingredients



Find



baking tray,



saucepan,



spoon,



bowl,



baking



paper

and



microwave



Grease

and



line

a 15-20cm



baking tray

with



baking



paper



In a

large



saucepan,



melt

the



butter,



sugar,



syrup

and

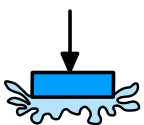


cocoa

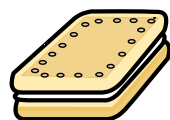
on the



hob



Crush



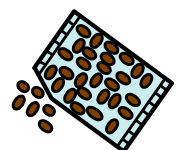
biscuits

and



stir

in with



raisins



Pour

the



mixture



into

the



baking tray

and



press

down,

then

smooth

the



top

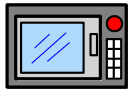
with



the back of



a spoon



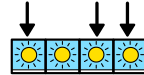
Microwave



chocolate,



stirring



frequently,

until



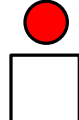
melted



Pour



chocolate



over

the



mixture

in the

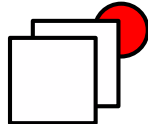


baking tray



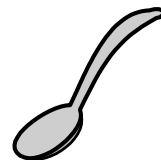
Use

the



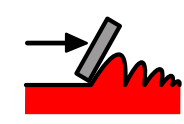
back of

the



spoon

to



smooth



Put

the



baking tray



into

the



fridge

and



leave

for



about



2 hours

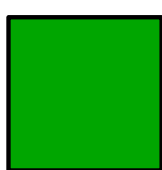
to



cool

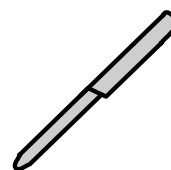


Cut



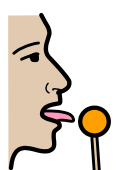
squares

with a

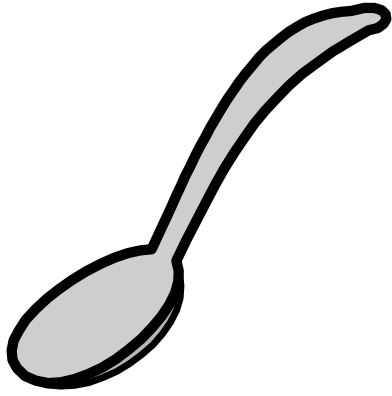


knife

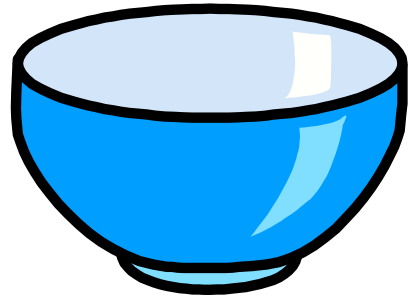
and



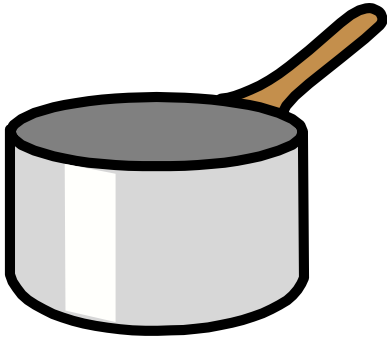
taste



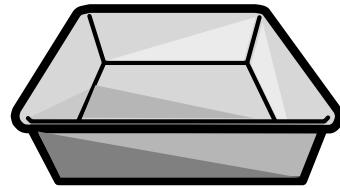
spoon



Bowl



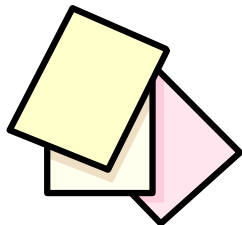
saucepan



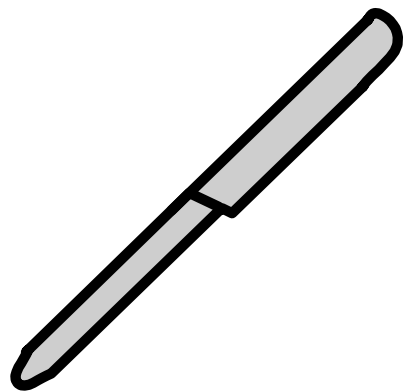
baking tray



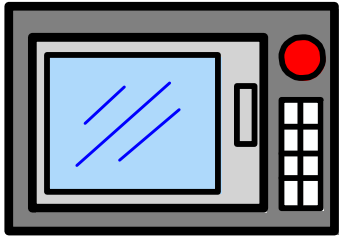
baking



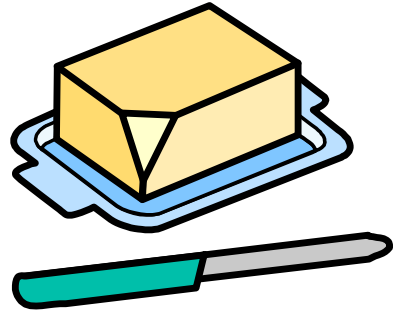
paper



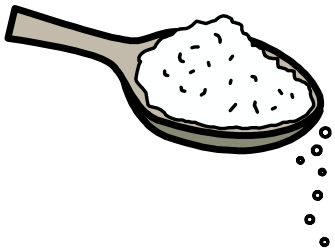
knife



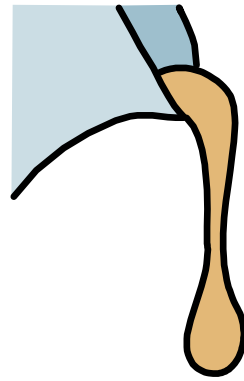
microwave



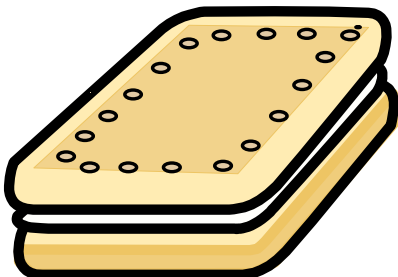
butter



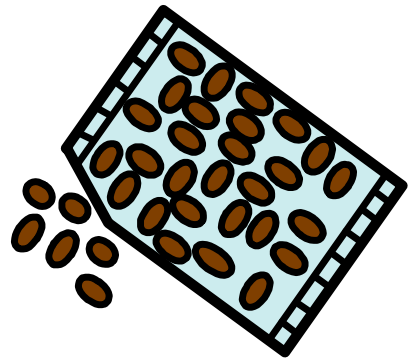
sugar



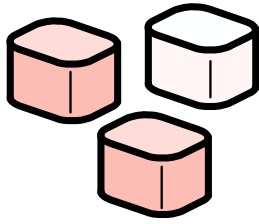
syrup



biscuits



raisins



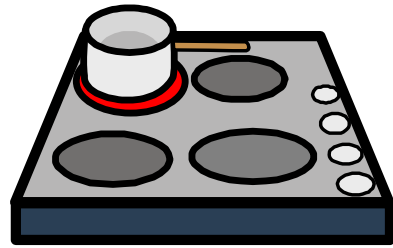
marshmallow



cocoa



chocolate



hob



tiffin