

Chocolate Crunch



For about 24 small squares :

Ingredients

225g margarine
2½ tablespoons cocoa powder
2½ tablespoons golden syrup
2½ tablespoons sherry or port
2½ tablespoons soft brown sugar
500g digestive biscuits
+ 200g melted chocolate for the topping

Preparation Method

Crush the digestive biscuits by rolling them in a plastic bag or by bashing them with the end of a rolling pin in a large bowl - not too fine.

Melt the other ingredients together in a large pan over a low heat. *Do not boil.*
Add the crumbled biscuits to the melted mixture and press into a large dish with the back of a clean tablespoon.

Cover with the melted chocolate and chill in the fridge. Cut into small squares.

Chocolate crunch is best kept in the freezer. You can eat it from frozen. Try it at the end of the meal with a coffee or as a decoration on an ice-cream dessert. Some people also add raisins or glacé cherries to the mixture.