



Bake a Difference



Chocolate Tiffin

Take a group of friends, add tea and coffee, fold in these yummy baked goods and a layer of fundraising, and mix well. That's your show-stopping recipe to help fund groundbreaking research and life saving support for people living with muscle-wasting conditions.

Bake a Difference Chocolate Tiffin



Ingredients

- 150g butter, cubed, plus extra for the tin
- 3 tbsp caster sugar
- 3 tbsp golden syrup
- 6 tsp cocoa powder
- 225g biscuits, crushed
- Handful of raisins
- 110g milk chocolate
- 110g dark chocolate
- Handful of little marshmallows
- Handful of nuts of your choice
- Handful of smarties

Method

1. Butter and line a 15–20cm tin with baking parchment. In a large saucepan, melt the butter, sugar, syrup and cocoa. Stir through the biscuits and raisins, marshmallows, smarties and nuts.
Pour them over the mixture in the tin. Use a palette knife or spoon to smooth over, so it's completely coated in chocolate. And decorate how you wish.
2. Pour the mixture into the prepared tin and press down, then smooth the top with the back of a spoon. Microwave both chocolates in short 20 second bursts, stirring frequently, until melted.
3. Put the tin into the fridge and leave for about 2 hrs to set, or overnight. Run a kitchen knife under the hot tap then cut into squares.

**Be the secret ingredient that turns an ordinary
tea party into one that changes lives.**
www.muscular dystrophyuk.org/bake-a-difference