

Ginger & Apricot Tiffin



Tiffin is a sweet treat that requires no baking and is quick and easy to make. It is often made with digestive biscuits but as we like to experiment with flavours, we used ginger nuts instead. A generous addition of moist and chewy dried apricots add a little tang and added texture.

Ingredients

- 200g unsalted butter
- 200g chocolate
- 1tbsp runny honey
- 225g ginger nut biscuits
- 150g dried ready-to-eat apricots

Method

Grease a loaf tin or square dish with butter and line with baking parchment.

Place a large bowl over a saucepan of barely simmering water. Put in the butter, chocolate and honey and allow to melt and stir briefly to combine.

Crush the biscuits coarsely. It is good to have a mixture of more finely crushed to just broken biscuit pieces.

Chop the apricots coarsely.

Add the biscuits and apricots to the now melted chocolate and butter mixture and stir really well, making sure the biscuit and apricot pieces are well coated and evenly distributed.

Pour the mixture into the tin and spread out evenly. Leave to cool then place in the fridge to set.

When set, turn out the tiffin on to a board and cut into slices.