



## Festive Mincemeat Tiffin

Sarah's Servings: 16 Sarah's skill: Easy, Baking time: none

### Ingredients

400g milk cooking chocolate  
150g unsalted butter, cubed  
80g golden syrup  
1 tbsp cocoa powder  
400g digestive biscuits  
200g mincemeat  
100g dried cranberries

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### Method

1. Line a 9" x 9" (23cm x 23cm) square tin with baking parchment.
2. Melt 200g of milk chocolate, butter, syrup and cocoa powder in a Bain Marie.
3. Place the digestives in a large bowl and crush with the end of a rolling pin. It should still have pieces of biscuit showing and not be finely crushed.
4. Add the mincemeat and cranberries to the biscuits.
5. Add the chocolate mixture and mix until combined.
6. Put into the prepared tin and level with a small spatula.
7. Melt the remaining 200g milk chocolate then pour over and level.
8. Place in the fridge to set then cut into slices to serve.
9. Store in the fridge.