**Thurston Tiffin TrayBake.**

Warning! This is very delicious. Again this makes a VERY large tray so you may want to adjust the quantities accordingly.

**Ingredients:**

1.5 lbs. margarine

1 lb. 2 oz. caster sugar

10 tablespoons syrup

4 packets of digestive biscuits

4 tablespoons cocoa powder

Cooking Chocolate

**Method:**

Melt together in a large pan the margarine and syrup. Don’t overheat or burn.

Bash the biscuits into chunks with a rolling pin - one trick is to put them in a clean polythene bag first, taking care not to split the bag.

In a bowl mix together the bashed biscuit chunks, caster sugar and cocoa powder.

Stir in the melted margarine and syrup mixture and give a thorough mix together.

Line or grease a large shallow baking tin. Transfer the mixture into the tin and smooth down. Leave to cool in the fridge.

Melt the cooking chocolate. You can use milk, dark or white, which ever you prefer and the quantity depends on how thick you want your chocolate topping to be. The above recipe would call for about 1.5 lbs. of chocolate.

Pour the melted chocolate over the tiffin mix and leave to cool and set in the fridge.

Once thoroughly cooled, cut into oblong pieces and keep in an airtight container somewhere cool.

Enjoy.