



 MS-UK

Recipe book



Tiffin

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Nothing could be easier than tiffin. There's barely any actual cooking in this tea-time treat. Swap the raisins for any other preferred dried fruit – cherries, apricots or sultanas all work perfectly.

Preparation time
1-2 hours

Cooking time
less than 10 mins

Serves
Makes 16-20 pieces

Ingredients

- 75g/2½oz golden syrup
- 100g/3½oz unsalted butter, diced
- 175g/6oz milk chocolate, roughly chopped
- 125g/4½oz dark chocolate, roughly chopped
- 225g/8oz oat biscuits, such as digestives, crushed
- 100g/3½oz malted milk balls, such as Maltesers
- 100g/3½oz raisins

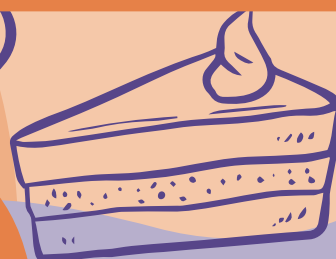


Method

1. Line the base and sides of a 20cm/8in cake tin with baking paper.
2. Combine the golden syrup, butter, milk chocolate and dark chocolate in a medium-large heat-proof bowl set over a pan of barely simmering water. Stir from time to time until the ingredients are nearly all melted and smooth. Remove from the heat, stir until smooth and leave to cool for 5 minutes.
3. Meanwhile, combine the crushed oat biscuits with the honeycomb-centred chocolate and raisins in a large mixing bowl. Pour the melted chocolate mixture into the bowl and, using a rubber spatula, mix to combine thoroughly. Scoop the mixture into the prepared tin and spread level using the back of a spoon. Chill for one hour until firm and then cut into portions to serve.

Recipe Tips

A good handful of mini marshmallows would take this from tiffin to rocky road. If making it for adults, you could consider adding some candied peel or stem ginger, increase the dark to milk chocolate ratio and even swap the digestive biscuits for crisp amaretti. A handful of toasted almonds, hazelnuts or pistachios wouldn't be a bad idea either.





Chocolate brownies

Ingredients

- 275g (10oz) butter, softened
- 375g (13oz) caster sugar
- 4 large eggs
- 75g (3oz) cocoa powder
- 100g (4oz) self-raising flour
- 100g (4oz) plain chocolate chips

Essential kit

You will need a 30 x 23 x 4cm (12 x 9 x 1½in) traybake or roasting tin.

Method

1. Preheat the oven to 180°C/Fan 160°C/gas 4.
2. Cut a rectangle of non-stick baking parchment to fit the base and sides of a 30cm x 23cm x 4cm traybake or roasting tin. Grease the tin and then line it with the paper, pushing it neatly into the corners.
3. Measure all the ingredients into a large bowl and mix with a hand-held electric mixer until evenly blended.
4. Spoon the mixture into the prepared tin, scraping the sides of the bowl with a plastic spatula to remove all of it. Spread the mixture gently to the corners of the tin and level the surface with the back of the spatula.
5. Bake for 40–45 minutes, until the brownies have a crusty top and a skewer inserted into the centre comes out clean. Cover loosely with foil for the last 10 minutes if the mixture is browning too much.
5. Allow the brownies to cool in the tin and then cut into 24 squares. Store in an airtight tin.



Viennese Whirl Biscuits

Ingredients

- 250g/9oz very soft butter
- 50g/2oz icing sugar, plus extra to decorate
- 250g/9oz plain flour
- 50g/2oz cornflour
- ½ tsp pure vanilla extract

For the filling

- 100g/3½oz soft butter
- 200g/7oz icing sugar, plus ½ tsp for dusting
- ½ tsp pure vanilla extract
- 75g/3oz seedless raspberry jam

Method

1. Preheat the oven to 190C/170C (fan)/Gas 5. Line a baking sheet with greaseproof paper.
2. Put the butter, icing sugar, plain flour, cornflour and vanilla extract in a food processor and blend until smooth. You may need to scrape the mixture down a couple of times with a rubber spatula.
3. Spoon the dough into a piping bag fitted with a large star nozzle. Pipe 16-18 x 6cm/2½in rosettes of the dough, spacing well apart.
4. Bake in the centre of the oven for 13-15 minutes or until pale golden-brown and firm. Cool on the baking tray for five minutes then transfer to a cooling rack. Repeat with the remaining dough to make 32-36 biscuits.
5. For the filling, put the butter in a bowl and sift the icing sugar on top. Add the vanilla extract and beat with a wooden spoon or an electric whisk until very light and smooth. Spoon into a clean piping bag fitted with a large star nozzle. Put the jam in a bowl and stir until smooth.
6. Spoon a little jam onto the flat side of 16 of the biscuits and place jam-side up on the cooling rack. Pipe the buttercream icing onto the remaining biscuits and sandwich with the jam. Put on a serving plate and dust with sifted icing sugar. Serve.

