



Tiffin Recipe (origin unknown)

Make 30 healthy slices

Ingredients

220g butter
4 tablespoons sugar
4 tablespoons golden syrup
8 teaspoons cocoa powder
450g Rich Tea Biscuits crushed
2 handfuls of raisins or dried cranberries
450g chocolate (over 55% cocoa)

1. Melt the butter, sugar, syrup and cocoa in a saucepan. When everything is melted and mixed, add the crushed biscuits and fruit, stirring to combine. Make sure everything is mixed well together.
2. Tip the mixture into a lined shallow tin of 23cm x 30cm and press down. Lining the tin isn't necessary but I find it much easier to lift out the block of refrigerated tiffin when the tin is lined.
3. Melt the chocolate over a basin of boiling water. Pour the chocolate over the mixture, spreading the chocolate so a thin layer covers all the base right up to the edges and into the corners.
4. Put the mixture in the fridge to chill for an hour.
5. Cut serve or cut and layer in a tin to store, If storing, add a sheet of greaseproof paper between each layer to avoid the pieces sticking together.



Yorkshire Tea Loaf (origin – Insomniac Mummy)

Makes one 2lb loaf tin

250g dried mixed fruit (I used vine fruit)
100g glace cherries (halved) or cranberries
100g soft dark brown sugar
100g butter
Zest of an orange
250ml strong black Yorkshire Tea
1 medium egg (beaten)
220g self-raising flour

1. Line the loaf tin
2. In a large pan combine the dried fruit, cherries, butter, zest and tea. Simmer over a med/low heat for 30 minutes, stirring occasionally.
3. Allow mixture to cool completely.
4. Turn on oven to 150'C
5. Once the mixture is cooled add the beaten egg and flour. Stir carefully until everything is combined. This may take longer than you think as there are often hidden pockets of flour.
6. Pour batter into the prepared tin and bake for approx. 1hr. The original recipe says to bake for 1 hr 20min, but my cakes are always done in 1hr.
7. Leave to cool in the tin and turn out onto a wire rack to cool completely.