

chocolate squares

You will need

60g / 2oz Butter or margarine*

180g / 6oz Plain chocolate

30ml / 2tbs Golden syrup or honey*

225g / 8oz Digestive biscuits; crushed

Coloured glace cherries

18cm / 7" shallow square tin

What you do

Place the butter*, chocolate and syrup* into a deep bowl and microwave on medium heat for 5 minutes.

Stir in the biscuit crumbs and mix thoroughly.

Grease the baking tin and spoon in the chocolate mixture. Smooth the top and mark into squares with a sharp knife.

Cut the glace cherries in half and put a half on top of each square, alternating the colours.

Leave to set completely and then cut into squares to serve.

Makes about 16 squares.