

Chocolate Crunch

Before you start, you will need...

4 tbs Cocoa

4 tbs Golden Syrup

220g Margarine

175g chocolate

550g digestive biscuits

1 wooden spoon

1 mixing bowl

1 small baking tin

1

Put the margarine, golden syrup, and cocoa in your mixing bowl, and heat in the microwave until thick and bubbly.

2

Add biscuits and stir thoroughly until coated with melted mixture.

3

Grease tin, and press mixture into it with a metal spoon, smooth out and squash down until tightly packed in tin;

4

Using a bain-marie, melt chocolate and pour on top of mixture. To add a decorative touch, make ridges in the chocolate using a fork.

5

Put in fridge until hardened.

Finally, cut into chunks and serve your yummy chocolate crunch up to your friends and family! **WARNING: Highly addictive!**