

# TRUfree

Wheat  
& Gluten  
free

## Bourbon Biscuit Tiffin

These are rich, indulgent Wheat Free and Gluten Free chocolaty squares, highly addictive and a real treat. The texture of them is delicious with layers of fruit and biscuit. A perfect naughty snack, lovely with a cup of tea!



Makes: 16

15-20 minutes

60 minutes\*

\* Plus one further 1 hr

### Ingredients

#### Base

85g unsalted butter  
100g continental dark chocolate  
125g (1 Pack) [Trufree Bourbon Biscuits](#), crushed  
50g desiccated coconut, lightly toasted  
50g walnuts, roughly chopped  
85g glace cherries, quartered  
50g crystallised papaya

#### Topping

150g continental dark chocolate  
5mlsp walnut oil or groundnut oil

Baking tin 20cm x 20cm lightly greased

### Method

To make the base: melt the butter and chocolate together in a medium bowl placed over a pan of hot water (not boiling).

Remove the bowl from the pan and stir in the remaining base ingredients.

Tip the mixture into the prepared tin, spreading it level with the back of a spoon. Refrigerate for 30 minutes.

For the topping: Melt the chocolate and oil together in a bowl over a pan of hot water. Allow to cool for a few minutes before pouring over the biscuit base.

Spread the chocolate over the base with a knife and then tilt to and fro to allow the chocolate to completely level and become smooth.

Refrigerate again for 30 minutes but before the chocolate topping has completely chilled and hard, mark out the portions by just cutting the chocolate with a sharp knife. Chill until ready to serve.



