

Chocolate Bar Treat

Serves: 16

Preparation time: 130 Minutes

Cooking time: 3 Minutes

Ingredients

- 100g digestive biscuits, crumbled
- 50g porridge oats
- 50g hazelnuts, chopped roughly
- 50g raisins
- 25g milk chocolate
- 100g half-fat spread

Method

1. Lightly grease & base line a 15-18cm shallow square tin.
2. Mix together the biscuit crumbs, porridge oats, nuts, raisins in a large bowl.
3. Melt the chocolate & half fat spread gently in a saucepan. Stir into the biscuit mixture, ensuring it is thoroughly mixed.
4. Spoon the mixture into the prepared tin, press down well & level the surface. Chill for about 2 hours or until set.
5. Turn out of the tin & cut into 16 pieces. Store in an airtight tin.