

# Chocolate Biscuit Bars

An indulgent treat combining fruit, nuts and chocolate with a hint of ginger. Excellent hostess or Christmas gifts.

Makes: 30 bars

Preparation time: 15 minutes

## Ingredients

100g preserved ginger  
100g glace cherries  
250g dark chocolate broken into pieces, we used Albany  
150g unsalted butter  
100g golden syrup  
1 x large egg, beaten  
75g digestive biscuits, broken into pieces  
100g pecan nuts, roughly chopped  
100g sultanas

## Method

- Line a 30 x 25cm baking tray with baking paper
- Place ginger and about a third of the cherries into the TM bowl. Chop **3 sec/speed 3**. Set aside.
- Place chocolate into TM bowl. Chop **8 sec/speed 6**. Melt **3 min/50°C/speed 1**.
- Add butter, syrup and egg. Heat **3 min/50°C/speed 2**.
- Add biscuits, pecan nuts, sultanas, ginger mix and remaining cherries.
- Mix **1 min/reverse/speed 2**.
- Spread out flat into a lined baking sheet. You may opt to decorate with extra chopped nuts or cherries. Place in the refrigerator for 4 hours or overnight. Cut into pieces and store in an airtight container in the refrigerator.

## Cook's notes

- May omit the ginger.
- Roll the mixture up in baking paper to form a "sausage". Refrigerate overnight. Remove paper and roll in a good quality cocoa powder. Slice in 1cm slices. Store as above.
- Wrap the unsliced roll up in attractive baking paper. Tie the ends and use as a gift.
- Replace the digestive biscuits with ginger nuts or any other plain biscuit or gluten-free biscuit.

**Shelagh Harrop, a regular contributor to our recipe of the week and our top consultant, often makes this. Shelagh will also place the mixture in an lined loaf tin, refrigerate overnight and then slice like a loaf cake. Thank you Shelagh.**



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