Alan’s beautiful biscuits 😊

**Ingredients:**

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| 200g  200g  100g  2  75g  100g  50g | Malted milk biscuits  Unsalted butter  Caster sugar  Eggs  Plain flour  Chocolate chips  Chopped pecan nuts |

**Method:**

* + Preheat the oven to 170C and grease the sides and base of a cake tin – at least 30cm by 20cm.



* + Crush the biscuits in a bowl and add to these 100g of melted butter. Mix and then press this mixture into the base of the cake tin.
  + Bake this base for 20 minutes and then leave to cool.



* + In a bowl mix the remaining butter, sugar, eggs, chocolate chips and pecans for 2 minutes until they are all combined.
  + Pour this mixture over the biscuit base, cook in the oven for 30 minutes and then leave to cool.
  + Cut into chunks and serve with a cuppa!



Please remember to send in your photos of you cooking the recipe and also the finished product. Send pictures in to [alanrtilley@mail.com](mailto:alanrtilley@mail.com) or text them across to 07817777739