Half-term biscuits 😊

**Ingredients:**

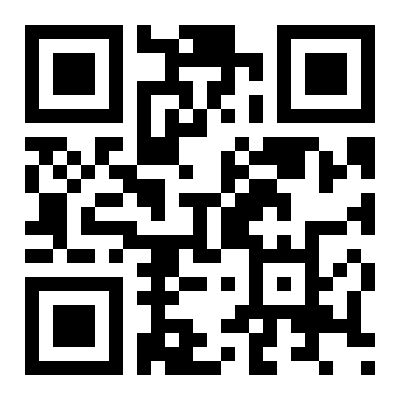
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| --- | --- |
| 200g  200g  100g  2  75g  50g  50g | Malted milk biscuits  Unsalted butter  Caster sugar  Eggs  Plain flour  Chocolate chips  Marshmallow pieces |

**Method:**

* + Preheat the oven to 180C 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 marshmallows 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!

😊

Check out the YouTube clip @ <http://y2u.be/eQpfBsSBwB8>



Please send in your photos of you cooking the recipe and the finished product to [admin@turningheads.org.uk](mailto:admin@turningheads.org.uk)