Half-term biscuits 😊

**Ingredients:**

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| 200g200g100g275g50g50g | Malted milk biscuitsUnsalted butterCaster sugarEggsPlain flourChocolate chipsMarshmallow 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!

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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