

## Half-term biscuits 😊

---

### **Ingredients:**

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

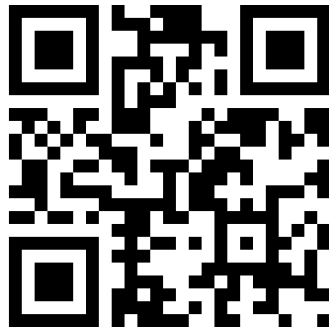
### **Method:**

- 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)