

30 minutes

Makes 12

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- ½ cup (125ml) water
- 1 cup (200g) castor sugar
- 1 Tbsp (15ml) butter
- 2 tsp (10ml) rum (optional)
- ½ Tbsp (7ml) vanilla essence
- 1 packet (100g) almonds
- 1 packet (100g) hazelnuts
- 1½ packets (300g) PnP tea biscuits or Marie biscuits
- 2 large slabs (300g) dark chocolate, melted
- Cocoa powder, for serving

Method:

1. Heat water and sugar together until sugar dissolves, then boil for 2 minutes to create a syrup.
2. Add butter, melt and remove from heat.
3. Stir in rum (if using) and vanilla.
4. Blitz nuts in a food processor to create a rough crumb.
5. Add biscuits and blitz until fine.
6. Combine mixture with syrup and separate into two parts.
7. Stir 200g melted chocolate into one half of the biscuit mixture.
8. Press onto the base of a 22cm lined brownie tray.
9. Press remaining mixture on top and finish with a layer of leftover (100g) melted chocolate.
10. Chill for 30 minutes or until firm.
11. Slice into bars with a hot knife.
12. Serve with a dusting of cocoa powder or store in an airtight container in the fridge.