

Scotch Chocolate Crunch

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Dalwhinnie 15 year old has distinct wild flower notes and a honey sweet background that match every ingredient in this delightful petit four.

This no bake biscuit is delicious and so quick and easy to make! It is a very useful recipe to have in your repertoire to delight your friends who do not, or cannot eat dairy. It freezes beautifully and is best served direct from the freezer.

250g non dairy margarine

4 tablespoons golden syrup

2 dessertspoons cocoa

4 dessertspoons non dairy drinking chocolate

45mls Dalwhinnie 15 year old Malt Whisky

200g raisins

500g digestive biscuits, crushed roughly. (check the packet to make sure that they are vegan)

200g plain vegan chocolate

You will need a lightly greased Swiss Roll Tin 28cm x 18cm.

Melt everything except the biscuits and chocolate gently in a large pan. Remove from the heat, add the raisins and crushed biscuits and mix well. Scrape the mixture into a greased baking tray and press down firmly with your hand.

Melt the chocolate, pour over the top of the cake and spread evenly with a palette knife. Place in the fridge for one hour to set, then cut into slices and serve.....mmm!

Variations

Try this recipe with ginger or tea biscuits or choose your favourite and create your own speciality. This is delicious as it is but of course you could make it non vegan if you wanted to.