

Crunchie Bar Biscuits

225g caster sugar
25g golden syrup
30ml water
7g bicarbonate of soda
200g dark chocolate

Place water, sugar and syrup in a small saucepan over moderate heat, stir until mixed – then stop stirring. Boil for about 5 minutes until golden (or 150°C “hard crack”). Whisk in the bicarb. Pour the toffee in streaks – about 20cm long, 2½cm wide onto baking parchment and allow to set for 5 minutes. Thereafter remove.

Melt the chocolate in a glass bowl over a pan of simmering water (make sure the bottom of the bowl doesn't touch the water).

Dip the toffee wafers in the chocolate, let them cool on a sheet of greaseproof.