

# ELIZABETH

## MEATYARD

EXCLUSIVE RECIPES, QUICK, EASY, DELICIOUS...



### Malteser Chocolate Slice

**LIVING WITHIN**  
A Recipe, Recipe, Recipe Blog



*I have had the benefit of some young cooks help in the kitchen this month. William Cowie has provided the recipe, and both he and my son Harry have prepared a very easy but fabulous treat. As the end result is so delicious, I am sure you will need to provide an ongoing supply of Maltesers for this one!*

Melt the butter, chocolate and syrup in a bowl over a pan of simmering water. Then add the crushed biscuits and the Maltesers.

Once you have combined all the ingredients then pour into a lined Swiss Roll tin and chill in the fridge for a couple of hours.

Cut into slices and serve.

As a further suggestion you could add some chopped glace cherries, apricots or pecans, when you mix in the Maltesers.

**YOU WILL NEED:**

- 100g unsalted butter
- 200g milk or plain chocolate
- 3 tablespoons golden syrup
- 225g finely crushed digestive biscuits
- 225g maltesers
- Swiss Roll tin lined with parchment paper

Elizabeth Meatyard writes exclusively every month for LIVING WITHIN, sharing recipes that you can cook and eat, day in, day out.

When she's not writing, Elizabeth runs a catering company, From Me To You, based in Surrey.