

Vicki's Peanut Crunch

Brigades @ Home – 05/03/2021

Preparation time: 30 minutes

Overall inc. chilling: 1.5 hours

Makes: approximately 12 fingers, depending on size

Ingredients

- 1 packet (200-225g) Plain digestive biscuits
- 50g Butter or margarine
- 2 tbsp Sugar
- 4 tbsp Honey or golden syrup
- 4 tbsp Crunchy peanut butter

Method

1. Grease a round or square tin (about 7" square, or in diameter)
 2. Put the biscuits in a deep bowl or bag and crush them with a wooden spoon or rolling pin
 3. Melt the butter, syrup/honey, and sugar in a saucepan over a low heat, stirring until the butter has melted and the sugar has dissolved
 4. Remove from the heat and stir in the peanut butter
 5. Add the crushed biscuits and stir well
 6. Press the mixture into the tin and leave in the fridge to cool
 7. Cut into squares or fingers
 8. Store in an airtight container
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Ingredients

- 1 packet digestives
- 50g Butter
- 2 tbsp Sugar
- 4 tbsp Honey
- 4 tbsp Peanut butter



Utensils

- Large bowl & Saucepan
- 7" Baking tin
- Wooden spoon



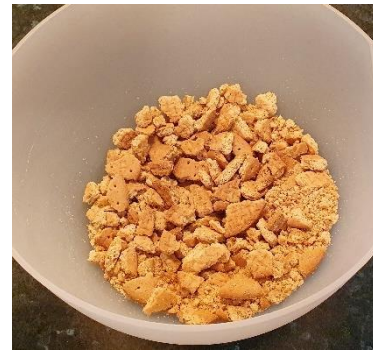
- 1.**
Grease the baking tin with some extra butter



- 2.**
Weigh in the 200-225g of the digestives into the large bowl



- 3.**
Crush the biscuits with the wooden spoon



- 4.**
Weigh the 50g of butter into the saucepan



- 5.**
Measure the 2 tbsp of sugar into the saucepan



- 6.**
Measure the 4 tbsp of honey into the saucepan



- 7.**
Mel the butter and dissolve the sugar over a low heat



- 8.**
Remove the saucepan from the heat
Add the 4 tbsp of crunchy peanut butter



- 9.**
Mix the peanut butter in thoroughly



- 10.**
Add the crushed biscuits to the liquid ingredients



- 11.**
Mix thoroughly so all the biscuit is coated



- 12.**
Press the mixture into the greased baking tin
Put it in the fridge to cool



- 13.**
Cut into squares or fingers
Enjoy
Store in an airtight container

