

Chocolate Slab

Ingredients:

- bar of chocolate (per portion)
- your choice of toppings

Method:

1. Break the chocolate into a large heatproof bowl. Bring a pan of water to a simmer, then sit the bowl on top. The water must not touch the bottom of the bowl. Let the chocolate slowly melt, stirring now and again with a spatula.
2. Meanwhile, lightly grease then line a roasting tin or baking tray with parchment.

3. When the chocolate is smooth, pour it into the tin. Tip the tin from side to side to let the chocolate find the corners and level out.

4. Add your chosen toppings on top of the chocolate.

5. Leave to set, then remove from the parchment and snap into shards to share your sweet treat!

What toppings will you choose? Here's some ideas...

- Oreos
- White chocolate
- Nuts
- Freeze dried fruit
- Sprinkles