**Chocolate slab**

What's better than chocolate? A slab of chocolate with nuts and berries. Shards of this slab make a great gift if you can resist keeping it for yourself!

Snap into little shards.

**Ingredients**

- 600g (1lb 5oz) milk chocolate, broken into pieces
- 200g (7oz) white chocolate, broken into pieces
- selection of chopped nuts, dried fruit, or freeze dried raspberries

**Instructions**

1. **Melt** the white chocolate as before, then pour small amounts into the tin and make swirly patterns with a cocktail stick.

2. **Place** the milk chocolate in a large heatproof bowl over a pan of simmering water. Melt the chocolate, stirring as you go.

3. **Pour** the melted chocolate into the tin, tipping it from side to side to fill the corners.

4. **Scatter** with your desired toppings, then leave to set in the fridge for about 2 hours.

5. **Serve** 6-8

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Try different fruit, nuts, or sweets in your chocolate slab to make things even more exciting!

Content from: *Cooking Step By Step*

Suitable for 5-9 years

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