Coffee Walnut Biscuit Squares

9 small biscuit squares · Active 20 min · Total 2 hr 30 min

Skills: Easy

Ingredients

- 6 oz plain digestive biscuits (170 g)
- 1/3 cup chopped walnuts (35 g)
- 1/4 cup unsalted butter (55 g)
- 2 tablespoons cocoa powder (12 g)
- 2 tablespoons brown sugar (25 g)
- 1 teaspoon instant coffee or decaffeinated instant coffee
- 2 tablespoons hot water (30 ml)
- 1/2 teaspoon vanilla extract

Set out

6-by-6-inch pan or food container, Baking paper, Small saucepan, Mixing bowl, Rolling pin or food processor for crumbs

Allergens

Wheat, Milk, Tree nuts. Check labels and substitutions.

Make it

1. Line the small pan with baking paper. Crush biscuits into mostly fine crumbs with a few small pieces and mix with walnuts.

2. Dissolve coffee in hot water. Melt butter gently in the saucepan with cocoa and brown sugar, then stir in dissolved coffee and vanilla.

3. Pour into the biscuit mixture and stir until evenly moistened. Press firmly into the pan.

4. Refrigerate for at least 2 hours until firm throughout. Lift out and cut into nine small squares. Keep chilled.

Small portions travel neatly

Separate cut squares with baking paper in a rigid container. One small square can be removed without warming and handling the whole batch at work.

A useful detail

Use plain biscuits rather than chocolate-coated ones; the latter change the balance of fat and sweetness.

Keep it well

Keep in a covered container at 40°F/4°C or below for up to 5 days, or freeze for up to 2 months. Carry a portion chilled with the rest of a cold meal. The butter base softens in a warm bag.