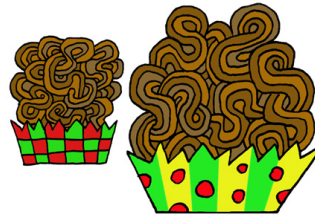


Doug's Interplanetary Cookbuik

chocolate fankles

200g plain chocolate
100g unsalted butter
397g can condensed milk
500g digestive biscuits



1. Brak the chocolate intae squares an cut the butter intae wee cubes. Pit baith intae a heatproof bowl an set ower a pot o simmerin watter tae they baith melt (get a grown-up ta help ye wi this bit). Tak the bowl aff the heat an set aside.
2. Pit the biscuits intae a bag an crush them wi a rowin pin. Stir the can o condensed milk an the biscuit crumbs intae the chocolate mixture. Set aside tae the mixture cools an is jist stertin tae harden.
3. Pit a spuinae o the mixture intae a garlic crusher, an press oot ontae a clean surface. Press oot 2 or 3 spuinaes o the mixture tae mak a wee fankelt heap. (If ye hinna got a garlic crusher, ye can press the mixture throu a tattie champer instead, or ask a grown-up tae help ye pit it throu a cheese grater).
4. Ye can add chappit nuts, or raisins, or mini smarties tae each fankle if ye like. Whan yer fankles are aw ready, pit them intae the fridge tae harden.