

Malt Loaf Toasted and Stuffed with Chocolate Buttons

I **love** this recipe. The sprinkled demerara sugar gives the squidgy loaf some extra crunch when it is unwrapped from the foil. Molten and wickedly rich and delicious.

4 tablespoons butter, softened
2 x 260g malt loaves, thickly sliced
3 tablespoons demerara sugar
About 120g dark or milk chocolate buttons

Grease two large sheets of foil with a little of the butter. Pair up the slices of malt loaf and butter the facing sides. Sprinkle the buttered sides with a good pinch of sugar, then make sandwiches using the chocolate buttons.

Regroup the paired slices back into loaves and wrap each loaf in the buttered foil. Place the wrapped parcels in the embers of the fire or over a medium-hot grill and cook for 6-8 minutes, turning every couple of minutes, until the chocolate is melted and the malt loaf is hot through, even slightly toasted. Remove from the heat, unwrap and serve.

What's not to love about this recipe!

