

# Twix géant

## Ingredients:

### ***Biscuit :***

200g of flour

100g of butter

100g of sugar

### ***Sauce :***

600g of sweetened condensed milk

125g of butter

### ***Coating :***

250g of milk chocolate



## Instructions :

### ***Biscuit :***

Mix the butter with the sugar. Add the flour and mix it until you get crumbs.

Put a greaseproof paper into the tin. Spread the dough into the tin. Be careful of first compressing it.

Preheat the oven to 160°C for 40 min.

### ***Sauce :***

Put the concentrated milk and butter in a saucepan and bring it to a boil while stirring it.

Turn down and continue to stir the mixture to have a light brown caramel and pour it on the biscuit.

### ***Coating :***

Melt the chocolate and pour it over the cake.