

Border Dark Chocolate Ginger Biscuit Bars: the wrapped ginger biscuit

From the teas.co.uk wiki

Border Dark Chocolate Ginger Biscuit Bars: the wrapped ginger biscuit, in summary:

Six individually wrapped 24g bars, a butter-rich ginger biscuit coated in dark chocolate, made for the lunchbox and the desk drawer. The ginger lands after the cocoa, so pour a strong black tea, a chai or an unsweetened coffee.

Last reviewed by the teas.co.uk team in September 2026.

The point of this pack is the wrapper: every bar stays sealed and crisp until the moment you want it. Inside, dark [chocolate](#) arrives first and the ginger follows a beat later, warming the throat once the cocoa has gone.

Why six bars instead of a loose pack

A bag of loose [biscuits](#) starts to soften a couple of days after opening, and it tends to disappear faster than anyone meant it to. Six individually wrapped bars of 24g, 144g in all, solve both problems: each one stays sealed until needed, and a single bar is a natural place to stop. That is why this format belongs in a coat pocket, a lunchbox or a desk drawer rather than on a tea tray.

The flavour is the combination Border is best recognised for, simply cut into portions. For sharing at home there is a loose sharing pack of the same pairing; the bars make sense when the biscuit is travelling somewhere without a plate. Keep them out of direct sun, though. Chocolate on a bar that has sat in a warm car loses its gloss and snap for good.

Cocoa first, ginger second

The two main flavours land in different parts of the mouth, which is why they read as a pair rather than a muddle. The dark chocolate hits the tongue first, cocoa-forward and not especially sweet. The ginger, baked into a butter-rich biscuit, works its way to the back and keeps building for a few seconds after the chocolate has cleared. It is warm rather than fierce.

The label explains the balance. Plain chocolate makes up 44 per cent of the product, and that chocolate has a minimum of 35 per cent cocoa solids; ground ginger is 1.4 per cent, alongside butter in the biscuit. Between bitter cocoa and warm spice, the sugar never takes charge. It is an adult biscuit at heart: a child who dislikes heat will often hand it back.

Dunking and drinking

Unusually for a coated biscuit, a bar can take a short [dunk](#), since the biscuit underneath is sturdy enough not to break up. Go in base first, keep the chocolate out of the tea and count to three, not five. Anything longer and you are fishing for crumbs; anything shorter and you might as well eat it dry.

Both flavours are assertive, and a gentle, milky cup simply loses to them. A strong [black tea](#) stands its ground, an unsweetened coffee meets the cocoa head on, and a [chai](#) doubles down on the spice if you enjoy the heat. For the desk drawer, a jar of instant coffee and a box of these bars make a sensible pair for the middle of the afternoon.

The packs we stock

- [Border Dark Chocolate Ginger Biscuit Bars Multipack, 6 x 24g](#) (barcode 5012036001444)

What the label says

The published ingredient list for Border Dark Chocolate Ginger Biscuit Bars Multipack, 6 x 24g says it contains wheat (gluten), milk and soya, and it may contain egg and nuts. Check the current UK pack before purchase; formulations and allergen advice can change.

Ingredients, as published: Plain Chocolate (44%) (Sugar, Cocoa Mass, Cocoa Butter, Milk Fat, Emulsifier: Soya Lecithin, Vanilla Flavouring), Wheat Flour (Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oil (Palm, Rapeseed), Invert Sugar Syrup, Butter, Ground Ginger (1.4%), Raising Agents (Ammonium Bicarbonate, Sodium Bicarbonate), Salt, Plain Chocolate: Dry Cocoa Solids 35% minimum.

Ingredient and nutrition information for this product, as published on the manufacturer's label. The pack in your hands is the final word.

What to drink with it

- [Twinings English Breakfast Loose Tea, 125g](#): a strong black tea from the pot, brewed long enough to hold its ground against both the cocoa and the ginger.
- [Tea India Masala Chai, 40 Tea Bags 100g](#): doubles the spice, and means it, for anyone who wants the ginger turned up rather than tamed.
- [Nescafe Gold Blend Intense Instant Coffee, 190g](#): the Intense version of a familiar instant, taken black and unsweetened in the office where these bars tend to live.

Elsewhere in the Border range

- [Border Dark Chocolate Raspberry Biscuits, 150g](#)

- [Border Fiery Ginger Crunch, 135g](#)
- [Border Milk Chocolate Ginger, 150g](#)
- [Border Milk Chocolate Viennese Whirls, 150g](#)

The full range is on the [Border brand page](#).

FAQ

How many bars are in the pack? Six, each weighing 24g, so 144g of biscuit altogether.

How hot is the ginger in these bars? Warm rather than fierce. It builds after the chocolate and lingers at the back of the throat.

Will a chocolate-coated bar survive a dunk? Briefly, yes. Base first, chocolate clear of the tea, and a count of three.

Is there milk in the dark chocolate? Yes. The published ingredients list milk fat in the plain chocolate, and butter appears further down. The label also names wheat and soya, and says the bars may contain egg and nuts.

Why has the chocolate turned pale? That is bloom, from chocolate that got warm and set again. It is still perfectly edible; it just will not regain its shine or its clean break.

Curator's note: Keep a few in the desk drawer and eat one with a mug of something strong and unsweetened mid-afternoon. It is a grown-up biscuit and it deserves a grown-up drink. Lee, teas.co.uk, Tunbridge Wells.

In short: Border Dark Chocolate Ginger Biscuit Bars: the wrapped ginger biscuit

Field	Detail
Brand	Border
Packs we stock	6 x 24g
Category	Chocolate Biscuits
Allergens (as published)	It contains wheat (gluten), milk and soya, and it may contain egg and nuts.
Dunkable	Briefly, base first, count of three
Best with	Strong black tea, chai or black coffee
Occasion	Lunchbox, desk drawer, a long walk

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- [Biscuit Dunking Physics: The Real Science](#)
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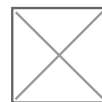
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