

Chocolate Biscuit Cake

This is Chemoo's favourite cake and is very rich and chocolaty. This is a huge cake and will be enough to feed a whole herd of you. There's no need to bake either, just mix it all up and leave it to set in the fridge. Really easy - why not give it a go?

Ingredients

- 300g Rich Tea biscuits
- 250g unsalted butter
- 100g cocoa powder
- 300g icing sugar
- 3-4 tbsp double cream
- (Optional) Good handful of halved glace cherries or raisins or stoned dates. Or a mixture of these.



You will also need

- A saucepan, 1/3 filled with hot water and a large mixing bowl that will fit into the top
- A 21cm-23cm spring form or loose-bottomed cake tin

Method

1. Line the cake tin with foil, smoothing it well into the sides and bottom and taking it a few centimetres above the sides. Lightly grease the foil with butter.
2. Break the biscuits into small pieces and set aside for later
3. Sieve the icing sugar and cocoa and mix together in a bowl. Set aside.
4. Put the saucepan of hot water over a low heat and bring to a gentle simmer
5. Cut the butter into small cubes and put into the large mixing bowl. Now place this bowl over the saucepan of water until the butter is completely melted. The bottom of the bowl should not touch the water in the saucepan
6. Keeping the bowl over the gentle heat, add the sugar and cocoa

mixture, two to three tablespoonfuls at a time, and stir vigorously but carefully into the melted butter. Make sure the mixture does not get too hot

7. Remove the bowl from the heat and, using a wooden spoon, beat in the cream. You should now have a rich, chocolaty sauce

8. Add the broken Rich Tea biscuits to the chocolate mix and any optional ingredients such as cherries etc. Stir with a wooden spoon until it is all coated with the chocolate sauce

9. Scrape the chocolaty-biscuity mixture into the lined cake tin, pressing down with the back of the wooden spoon. Fold the excess foil gently over the top

10. Put the cake in the refrigerator for several hours until it sets. Chill for at least 4 hours or overnight if possible.

11. Serve in thin slices or small cubes. It is very rich!