

Biscuit Cake

Ingredients

Serves: A multitude

- 900g (2 lbs) Dark Chocolate
- 440g (15 ozs) Milk Chocolate
- 440g (15 ozs) Butter
- 12 tbsp Golden Syrup
- 600g (2 lbs) Digestive Biscuits
- 300g Rich Tea Biscuits
- 400g (14 ozs) Glace Cherries
- 300g (10 ozs) Malteasers
- 440g (15 ozs) Mini Marshmallows



Method

- Line 3 eight inch/23cm square cake tins with a double layer of cling film or parchment paper. I use 4 or 5 loaf tins with tin liners
- Place the butter, chocolate and golden syrup into a large bowl and place over a saucepan of simmering water.
- When the chocolate mixture has thoroughly melted, add in the biscuits, malteasers, cherries and mix well.
- Pour the chocolate and biscuit mixture into the lined cake tin and stick the mini marshmallows into the top in a haphazard fashion.
- Transfer to the fridge and allow to set.
- Cut into squares and drizzle with some melted white chocolate if desired.

