

Chocolate biscuit cake

Both my children ask for this for every birthday, it has been moulded into unicorns, The Highlands of Scotland and into a massive tower of Jenga Chocolate Biscuit Cake! You can be normal and just eat it in squares!

- 250g Dark Chocolate
- 150g Milk Chocolate
- 175g Butter
- 4 large tbsls of Golden Syrup
- 300g of Crushed Digestives – with a few chunks left in
- 4 crushed up Crunchie Bars
- You can put mini marshmallows on top but I think there is enough naughtiness in there as it is! Also some people like fruit and nuts but I'm afraid I think that is a food sin....sorry!

- Melt the butter, golden syrup, dark and milk chocolate together either in the microwave or over a simmering pan of water.
- Once the above is melted give it a good stir to combine and tip in the digestives followed by the Crunchies.
- Line a tin with cling film, I like to use a bread tin as I like good large chunks. Pour in the mixture, flatten out a little and pop on marshmallows if using. Put in fridge to set – about 2 hours. Slice and feel your taste buds explode and your sweet tooth sated!

TOP CHRISTMAS TIP:

While the completed mixture is warm and still in its mixing bowl, roll little truffle sized balls and put them in petite fours cases (available from the baking section of most super markets or Amazon), then carefully melt melt a bar of white chocolate and put a little on top of each ball. Now roll red icing into tiny holy berries and green icing into holy leaves and decorate the tops. These are now mini “chocolate biscuit cake Christmas Puddings” – either eat them....put into little bags with pretty ribbons as a gift or serve as a treat for after dinner!