

Chocolate Biscuit Cake recipe!! 😊



What you need:

275g butter
150ml Golden syrup
225g Chocolate
400g packet of Digestive biscuits
400g packet of Rich tea biscuits
1 pack of Maltesers for decorating
Weighing scales
Greaseproof paper
Medium dish with a flat bottom (any cake dish will be grand)
Spoons
Bowl

What to do:

1. Gather all your ingredients and equipment
2. Weigh out your ingredients very carefully using the above measurements on your weighing scales.
3. Line your cake dish with a double layer of greaseproof paper.
4. Melt the butter, syrup and chocolate in the microwave or over heat **with an adult** in a bowl. Stir and mix every 10 secs with a spoon to make sure it doesn't burn and so that the ingredients are mixed well together.
5. Crush or break up the digestive and rich tea biscuits and add them into your mixture. Stir the mixture well.
6. Put the mixture from the bowl into the dish you are using. Flatten the mixture to make it even on top to avoid air gaps and decorate it if you want! Allow to get cold and hard and wrap it completely in greaseproof paper.
7. Store in the fridge.

