

CHOCOLATE BISCUIT CAKE

Ingredients

8 oz rich tea biscuits (or any broken biscuits)
4 oz butter or margarine
3 rounded dessertsp cocoa powder
2 oz sugar
1 heaped tablesp golden syrup
4 oz plain chocolate

(I usually double these quantities,
and if using plain rich tea bix, I add a handful of sultanas or something)

Method

1. Grease 8" round cake tin
(for double quantities I use a large oblong baking tin)
2. Break up biscuits coarsely
3. Put butter / marge, cocoa powder, sugar and syrup into large saucepan and melt, stirring occasionally, over low heat
4. Tip in biscuits and mix well
5. Spoon mixture into prepared tin, spread level and press down
6. Melt the plain chocolate (in bowl over saucepan of hot water) and then spread over top of biscuit cake
7. Leave to set firm – or place in fridge
8. Cut into wedges