

NUTTY CHOCOLATE BISCUIT CAKE



This no-bake treat is decadent and moreish! Slices of indulgent chocolate cake are studded with pieces of biscuit, three types of crunchy nuts and bits of soft, chewy marshmallow. Perfect for enjoying on Mother's Day!

Method

1. Melt together milk and dark chocolate, butter and condensed milk in a heat resistant bowl set over a pot of barely simmering water, stir occasionally.
 2. Roughly break up biscuits into a large bowl.
 3. If using large marshmallows, use clean scissors to cut each into four pieces, add to biscuits, otherwise add mini marshmallows as they are.
 4. Add the nuts and toss everything together.
 5. Spread a large spoonful of melted chocolate mixture into the bottom of the lined tin.
 6. Reserve a large spoonful of chocolate mixture then pour the rest of the chocolate mixture into the dry ingredients. Toss together until all the dry ingredients are coated.
 7. Spoon the mixture into the loaf tin, pressing down firmly with the back of a strong spoon between spoonful's to make sure mixture is compact and there are no air gaps.
 8. Once all the mixture has been pressed into the tin, spread the reserved chocolate mixture over the top and smooth.
 9. Press a piece of parchment paper over the top then refrigerate until set, at least 4 hours.
 10. Before serving, peel off parchment paper from surface then turn out from tin and peel away remaining parchment paper.
- Tip:** It helps to use your thumbs to press firmly in the middle of the base of the tin, now facing up, to help release the airlock so that the chocolate biscuit cake slides out of the tin.
11. Melt the dark chocolate in the microwave in short 10-20 second bursts to melt, removing from the microwave when there are still a few pieces of chocolate left un-melted. Stir until residual heat has melted the remaining chocolate. Drizzle melted chocolate over the chocolate biscuit cake, leave to set before serving.
 12. This cake is best kept in an airtight container in the fridge.

For 12-24
(Depending on serving size)

Ingredients

- 200g Butlers 40% Milk Chocolate Bar, roughly broken
- 200g Butlers 70% Dark Chocolate Bar, roughly broken
- 150g unsalted butter
- 265g condensed milk
- 100g rich tea biscuits
- 100g digestive biscuits
- 50g marshmallows (large or mini)
- 50g pecan nuts, toasted
- 50g hazelnuts, toasted
- 50g walnuts
- 50g Butlers 70% Dark Chocolate Bar, to drizzle (optional)