

Queen's Chocolate Biscuit Cake

Ingredients

- 8 oz Rich Tea Biscuits
- 4 oz Unsalted Butter (softened)
- 4 oz Caster Sugar
- 8 1/2 oz Dark Chocolate (broken)
- 2 T Warm Water
- 4 1/2 oz Heavy Whipping Cream

Instructions

1. Butter and line a 8" cake tin and set to one side. Break the Rich Tea biscuits into small pieces. Do not break them up too small, they should NOT be crumbs, but small pieces.
2. In the bowl of a standing mixer with a paddle attachment add butter and sugar. Beat together until light and fluffy.
3. Melt 4 ounces chocolate in the microwave in 30 second increments until melted. Once the chocolate has melted, pour it over the butter and sugar mixture, and beat until mix thoroughly.
4. Add the water to the chocolate mixture, and the the broken biscuits, Mix them well, so all of the biscuits are covered and coated in the chocolate mixture.
5. Spoon the mixture into the prepared cake tin,

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and press down gently to create an even texture and surface. Place the cake into the fridge and allow it to chill for 30 minutes.

6. After the cake has been chilled make the chocolate ganache. Put 4 1/2 ounces of broken chocolate into a bowl. Pour the whipping cream into a pan and bring it to a simmer. Pour the warm cream over the chocolate and mix well, stirring until the chocolate has melted and you have a glossy and shiny ganache.

7. Remove the cake from the fridge and turn it out, placing it in a wire rack with a tray underneath. Spoon the ganache over the cake, making sure it is all coated, including the sides of the cake. Allow to set and cool, before placing it on a serving platter. Serve cut into slices.

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