

Biscuit Cake

(No Bake)

Procedure:

- 1) Take a pan add butter and corn syrup and melt it.
- 2) Take off from the heat and add cocoa powder and chocolate immediately.
- 3) Add vanilla extract, nut flakes, grinded soft dates paste. Add all these to the biscuit crumbs and mix well.
- 4) Pour in a 7" cake ring lined with parchment immediately.
- 5) Allow it to set for 2 hours in fridge.
- 6) Remove from mould and pour on top melted cooking milk chocolate. Garnish with dark chocolate and white chocolate swirls.
- 7) Tastes good with a scoop of vanilla Icecream.

Ingredients:

- Butter -340g
- Corn syrup-240g
- Dark chocolate-120g
- Vanilla extract-1tsp
- Nut flakes-60g
- Soft dates-100g
- Digestive Biscuits-450g
- Cocoa powder-60g