

No Bake Chocolate Biscuit Cake

Part of our series of royal recipes to celebrate Queen Elizabeth's Platinum Jubilee, here is our twist on a recipe favoured by her majesty and Prince William.

Information

- Serves: 6 - 8
- Prep Time: 10 - 15 minutes
- Chill Time: 30 - 45 minutes

Ingredients

Cake

- 2 Tbsp Warm Water
- 75g Digestives
- 150g Rich Tea Biscuits
- 115g Softened Unsalted Butter
- 100g Unrefined Castor Sugar
- 120g Chopped Dark Chocolate (Milk Chocolate Optional)
- 100g Mini Marshmallows (Optional)

Ganache

- 115g Dark Chocolate (Milk Chocolate Optional)
- 125g Whipping Cream

Equipment

- Round 15cm Non-Stick / Spring Form Cake Tin
- Measuring Spoons
- Weighing Scales
- Bowl Scraper
- Wired Rack
- Mixing Bowl
- Saucepan

Method

1. In a mixing bowl, place the butter and sugar inside and cream together until light and fluffy, separately break up the biscuits into small pieces but do not place these into a food processor as the pieces need to be around 1-2cm in size.
2. Separately in a saucepan or in the microwave, melt the chocolate until smooth and pour this over the butter and sugar mixture and mix until combined.
3. Finally, add the warm water to the chocolate, sugar and butter mixture and pour the broken biscuits inside and stir until all the dry ingredients are coated with chocolate. Once completed, place inside the cake tin and firmly push it down to create an even texture. Place this in the freezer for 30 minutes until the chocolate becomes firm.
4. To create the ganache (Topping) for the cake, place the chopped chocolate and whipping cream into a saucepan and place over a medium heat, stir until all parts have come together and smoothly blended.
5. Take the cake from the freezer and remove from the cake tin and place on a wired rack with either a plate or tray underneath (to catch the dripping ganache) and pour the chocolate and whipping cream mixture over the top of the cake. Once this is done, place the completed cake in the fridge until ready to serve.
6. Optional: Whilst creating the cake, mix in 100g of mini marshmallows for added sweetness and texture.