



Chocolate Biscuit Cake



Ingredients

7oz plain chocolate

3 ½oz butter

1 x tablespoon golden
syrup

6 x plain biscuits

Raisins

Unsalted nuts



Cooking equipment

- 1 x kettle
- 1 x rolling pin
- 1 x pot
- 1 x weighing scales
- 1 x bowl
- 1 x tablespoon
- 1 x zip bag
- 1 x cake tin



| Line the cake tin with greaseproof paper



Boil the kettle and put hot water into
pot



Weigh out 7oz / 200g chocolate



Put on the hob. Put the chocolate into the bowl . Put bowl on top of boiling water and melt the chocolate



Weigh the butter. Put butter into chocolate bowl and melt the butter



Put 1 x tablespoon of golden syrup
into bowl



Put 6 x biscuits into zip bag



Crush the biscuits with the rolling pin



Remove the bowl
from hob

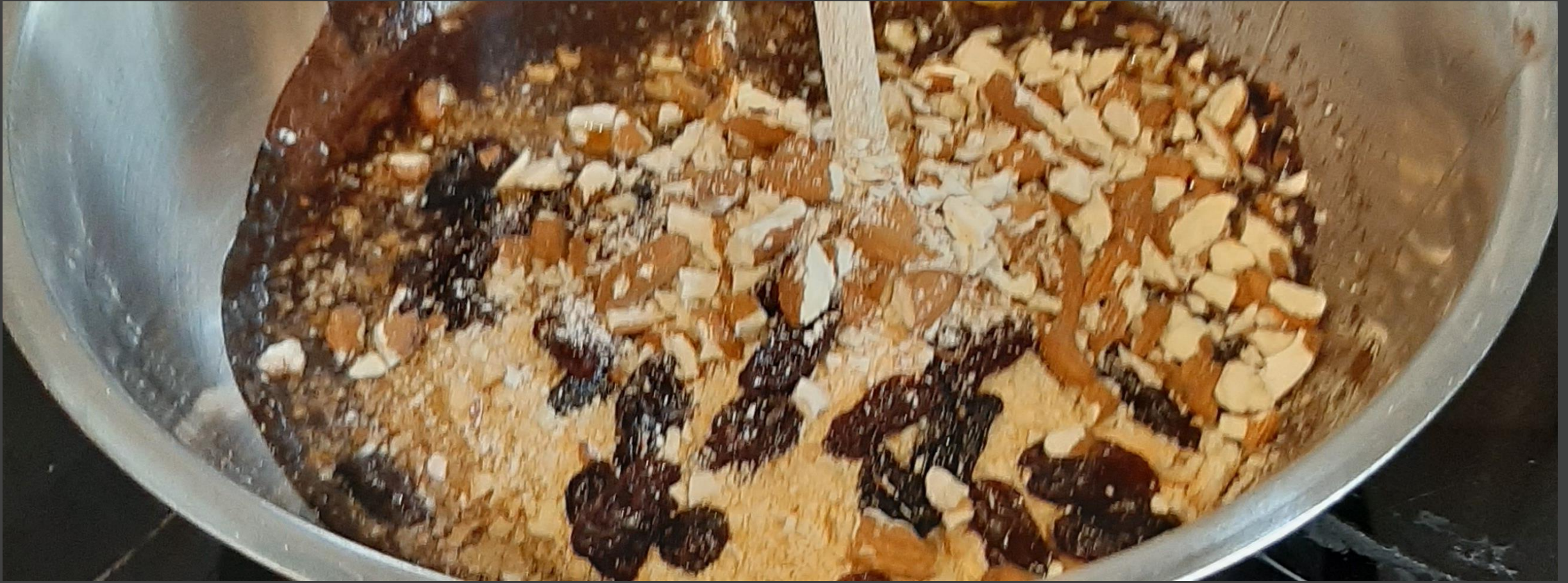
Put biscuits into
the bowl with the
chocolate



Put raisins into bowl



Put nuts into bowl



Mix the ingredients together



Put ingredients into the cake tin



Leave to harden in fridge for 1 hour



Take out of fridge and cut into squares with knife