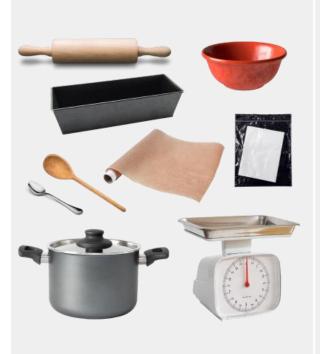# Chocolate Biscuit Cake

Shopping List:

200grams of dark chocolate.
100grams of butter.
1 tablespoon of golden syrup.
6 plain biscuits.
Handful of raisins.
Chopped unsalted almonds.

Gather Utensils:

1 stainless steel bowl.
A weighing scales.
A rolling pin
A wooden spoon.
A tablespoon.
A baking tin.
A pot.
Parchment paper.
A plastic zip lock bag.

Chocolate Biscuit Cake

	Step 1**.** **Line your baking tin with greaseproof paper.**
	Step 2. **Boil the kettle and put the hot water into the pot.** **Put the pot onto the cooking hob.**
	Step 3. **Weigh 200grams of chocolate.**

Chocolate Biscuit Cake

	Step 4. **Add the chocolate to the bowl and place over boiling water.**
	Step 5. **Weigh 100grams of butter.**
	Step 6. **Add the butter to the bowl.**
	Step 7. **Add 1 tablespoon of golden syrup.**

Chocolate Biscuit Cake

	Step 8. **Mix until melted.**
	Step 9. **Add 6 biscuits to a zip lock bag and crush with rolling pin.**
	Step 10. **Remove bowl from heat and add the biscuits.**
	Step 11. **Add a handful of raisins to the bowl.**

Chocolate Biscuit Cake

	Step 12. **Add a handful of chopped almonds to the bowl.**
	Step 13. **Mix all the ingredients together.**
	Step 14. **Add your mix to the baking tin.**
	Step 15. **Leave in the fridge for an hour.**

Chocolate Biscuit Cake

Step 16:

Take out of fridge and cut into slices.

Stay safe when using a knife.

Final Step:

Enjoy as a treat and don't forget to share !