



PLUM TREE BISTRO

Woodford Dolmen
Hotel

CHOCOLATE BISCUIT CAKE

INGREDIENTS & EQUIPMENT

- **1 tin of condensed milk**
- **4oz butter**
- **1lb chocolate digestives**
- **8oz chocolate (chips or bar)**
- **Loaf tin**
- **Cling film**
- **Spatula**
- **Pot of boiling water**

DIRECTIONS

- Line a loaf tin with clingfilm leaving extra at all sides.
- Place condensed milk into a pot of boiling water.
- Break up biscuits into a bowl.
- Melt butter, chocolate and heated milk in a bowl.
- Pour in biscuits and stir till completely covered.
- Spoon into loaf tin and flatten.
- Cover the cake with the extra clingfilm.
- Place in the fridge to set for 2 hours.