

Beryl's Biscuit Chocolate Cake

For a very chocolatey fix!



4oz butter/margarine, 1oz caster sugar,
1tbsp golden syrup, 3 level tbsps. Cocoa,
½lb digestives, bar of chocolate

Place into a saucepan the butter, sugar and
golden syrup, heat until melted.

Place digestives into a bag and crush to crumbs,
mix into the saucepan and add cocoa.

Place mixture into a greased sandwich tin,
put in fridge until set.

Melt a bar of chocolate – bain marie or place in microwave
with butter so it melts correctly. (I use a large bar of Bournville).

Spread over the set biscuit base, pop back in fridge again.
1-2 hours later, if you can wait that long, cut with a sharp knife.
Perfect with a huge mug of tea!

Christine