

Choco Fever Dream

Queens Chocolate Biscuit Cake

15 min Prep time	**15 min** Total time	**8** Servings
Easy Difficulty	**British** Cuisine	**Dessert** Course

Ingredients

Main Ingredients

- [ ] 400 g dark chocolate, chopped
- [ ] 200 g butter, cubed
- [ ] 150 g caster sugar
- [ ] 300 ml double cream
- [ ] 1 tsp vanilla extract
- [ ] 300 g digestive biscuits, broken into pieces

Optional Toppings

- [ ] Sea salt flakes
- [ ] Shaved chocolate
- [ ] Fresh berries

Instructions

1. Place the chocolate and butter in a heat-proof bowl over simmering water; stir until smooth and glossy.
2. Remove from heat, whisk in sugar, cream, and vanilla until fully incorporated.
3. Fold in the broken biscuits gently, ensuring every piece is coated but not crushed.
4. Press the mixture into a lined loaf pan, smooth the top, and refrigerate for at least 2 hours.
5. Once set, drizzle with extra melted chocolate, sprinkle sea salt, and slice with a warm knife.

Nutrition per serving

420 kcal	5 g	38 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ganache feels too thick, add a tablespoon of warm cream to loosen.
- For a richer flavor, let the chocolate and butter melt together for a few extra minutes.
- Cover the cake tightly to prevent it from absorbing fridge odors.