

Chocolate Biscuit Cake

This cake is so good that Prince William chose it for his groom's cake at the royal wedding.

By Polly Williams

ingredients:

For the cake:

- 1 box (7-8 oz) rich tea biscuits*
- ¼ cup chopped nuts
- 4 oz. butter (1 stick at room temperature)
- 8 oz. good semi-sweet dark chocolate (Ghiradelli is good)
- 14 oz. can condensed milk

For the topping:

- 9 oz semi-sweet dark chocolate
- 1 tab.+ milk

*Marie biscuits will do nicely. They can be found at World Market for 99 cents in the cookie section.

directions:

1. Lightly butter 8" by 2 ½" cake ring. Cut a piece of parchment paper to fit the bottom.
2. In a large bowl, break biscuits into bit size pieces. Add nuts.
3. Melt butter in a sauce pan. Add chocolate and milk as butter begins to melt. Keep stirring so mixture will not scorch.
4. Add chocolate mixture to the biscuits. Mix well until all biscuits are completely coated.
5. Pour mixture evenly into prepared cake ring. Press so that there are no pockets.
6. Refrigerate for 2 hours.
7. Remove cake from refrigerator.
8. Melt chocolate in microwave or on low heat, being careful not to scorch. Add enough milk to just make the mixture spreadable. Immediately top the cake with the mixture.

This cake is probably best served at room temperature. It can be made a day ahead. Slice thin to serve. (At least 12-13 servings per cake.)