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StoneCutters Kitchen



Family  
Restaurant  
Doolin

# StoneCutters Kitchen Chocolate Biscuit Cake

This recipe is quick and easy to make and great fun to do with the kids. It makes one eight and a half inch spring form tin which should give you 8 - 10 portions.

275grams good quality dark chocolate preferably Bourneville  
275grams real butter  
1 large egg  
75grams castor sugar  
110grams red glace cherries  
110grams whole walnuts  
1 regular size packet Digestive biscuits

Melt the chocolate and butter together in a bowl in the microwave, should take about 3 - 4mins, check as you go along and do not over heat the mixture. While they are melting beat the egg and sugar together until nearly white creamy - about two minutes in the food mixer at top speed. Turn off the mixer and add the melted chocolate and butter, the heat of chocolate will cook the egg for you. Turn the mixer on to the slowest setting and blend the mixture. You can add the cherries and walnuts as it is mixing. Finally gradually add the biscuits - 3 or 4 at a time. The mixer should be still at the slowest setting as you do not want the biscuits to get too broken, just into bite size pieces and coated in the chocolate, (this could even be done manually with a spatula if you felt your machine is having difficulty with this last bit). Pour the mixture into the spring form and refrigerate until set, probably about two hours or so. Take off the outer ring and decorate with cherries and walnuts. Serve with cream or ice cream.