

Christmas Pudding Chocolate Biscuit Cake

Ingredients:

300g digestive biscuits (or rich tea)

110g butter

225g chocolate (dark chocolate or milk chocolate)

1 tin condensed milk

100g maltesers (if desired)

For decorating cake:

500g of ready to roll fondant icing



Equipment:

Saucepan, 2 plastic bags, rolling pin, pudding bowl, cling film, pastry brush, oil, wooden spoon, tea-towel, dishcloth, basin, measuring scales, measuring jug

Method:

1. Prepare your pudding bowl – brush with oil and place a sheet of cling film in on top of the oil.
2. Measure out the butter and chocolate.
3. Place these three ingredients into a bowl over a saucepan of simmering water until all melted.
4. Place half the biscuits into one plastic bag, and the other half into the other plastic bag. Using the wooden spoon, bash the biscuits. One bag should be fine crumbs, and the other larger pieces of biscuits – bite sized.
5. When melted, remove from the heat and add the tin of condensed milk. Stir.
6. Add the biscuits and maltesers. Mix to combine. Place into the pudding tin. Press the mixture firmly with the back of a spoon into the tin. Refrigerate.