



# Chocolate Biscuit Cake



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## Introduction

Chocolate biscuit cake is a delightful dessert that combines the rich flavors of chocolate with the crumbliness of biscuits. It's a no-bake treat that is perfect for celebrations and gatherings. Not only is it simple to make, but it is also incredibly satisfying to the sweet tooth, making it a favorite among many.

## Detailed Ingredients with measures

Dark chocolate – 200 grams  
Butter – 100 grams  
Biscuit crumbs (Digestive biscuits) – 250 grams  
Powdered sugar – 100 grams  
Cocoa powder – 2 tablespoons  
Milk – 50 ml  
Vanilla extract – 1 teaspoon  
Chopped nuts (optional) – 50 grams

## Prep Time

The preparation time for this delicious chocolate biscuit cake is approximately 20-30 minutes.

## Cook Time, Total Time, Yield

Cook Time: 0 minutes (this is a no-bake recipe)  
Total Time: 20-30 minutes (plus chilling time)

Yield: Serves 8-10 slices

Indulging in a slice of this chocolate biscuit cake will surely be a treat that leaves everyone wanting more!



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# Detailed Directions and Instructions

### Prepare the Cake Base

Start by crushing the biscuits into fine crumbs in a mixing bowl. You can use a food processor or place them in a zip-lock bag and crush them with a rolling pin.

### Melt the Butter and Chocolate

In a saucepan over low heat, melt the butter and chocolate together. Stir until they are fully combined and smooth.

### Combine Ingredients

Once melted, remove the saucepan from heat. Add the crushed biscuits, cocoa powder, and any additional flavors like vanilla or coffee. Mix until all the crumbs are fully coated with the chocolate mixture.

### Prepare the Cake Mould

Line a cake mould or a loaf tin with parchment paper. This will help with easy removal of the cake once it is set.

See also [Cajun Chicken Alfredo Garlic Bread](#)

### Transfer Mixture to Mould

Pour the biscuit and chocolate mixture into the prepared mould. Press it down firmly to ensure it holds its shape once set.

**Chill the Cake**

Refrigerate the cake for at least 4-6 hours, or until it is set completely. For best results, leave it overnight.

**Prepare the Topping (Optional)**

If desired, prepare a chocolate ganache by heating cream and pouring it over chopped chocolate. Stir until smooth and let cool before spreading over the chilled cake.

**Serve the Cake**

Once set, carefully remove the cake from the mould by lifting it out using the parchment paper. Slice the cake into portions and serve.

## Notes

**Storage**

Store the chocolate biscuit cake in an airtight container in the refrigerator. It can last for up to a week.

**Customization**

Feel free to customize your cake by adding nuts, dried fruits, or even marshmallows to the mixture for added texture and flavor.

**Biscuits Choice**

You can use any type of biscuits; digestive biscuits work well, but you can experiment with different flavors based on your preference.



### Serving Suggestions

This cake pairs wonderfully with whipped cream or ice cream on the side, enhancing the chocolate flavor and providing a nice contrast in textures.



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# Cook techniques

### Crushing Biscuits

To achieve the right texture for your chocolate biscuit cake, ensure that the biscuits are crushed into fine pieces. This will help them blend well with the other ingredients and hold the cake together.

### Melting Chocolate

Melt the chocolate carefully using a double boiler or microwave. Make sure to stir continuously to avoid burning and achieve a smooth consistency for your cake mixture.

See also Irresistible Summer Peach Cake

### Combining Ingredients

Mix the crushed biscuits with the melted chocolate and any additional ingredients thoroughly. This ensures an even distribution of flavors and textures throughout the cake.

### Setting the Cake

After combining the ingredients, transfer the mixture into a lined baking dish and press it down firmly. This will help the cake maintain its shape once set.

### Chilling

Refrigerate the chocolate biscuit cake for a few hours, or until it is firm. Chilling allows the flavors to meld and the cake to set properly for



easier cutting and serving.

## FAQ

### **Can I use different types of biscuits?**

Yes, you can use different types of biscuits to customize your chocolate biscuit cake. Experiment with flavors and textures that you prefer.

### **How long can I store the chocolate biscuit cake?**

The cake can be stored in an airtight container in the refrigerator for up to a week.

### **Can I add nuts or dried fruit?**

Absolutely! Adding nuts or dried fruit can give your chocolate biscuit cake an extra crunch and flavor. Just make sure to chop them into manageable pieces.

### **Is there a gluten-free option?**

Yes, you can use gluten-free biscuits to create a gluten-free chocolate biscuit cake without sacrificing flavor.

### **Can I use dark chocolate instead of milk chocolate?**

Yes, you can substitute dark chocolate for milk chocolate to make the cake richer and less sweet, catering to your taste preference.



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## Conclusion

The chocolate biscuit cake is a delightful treat that brings together simple ingredients to create a rich and indulgent dessert. Perfect for celebrations or as a comforting snack, this cake's unique texture offers a satisfying experience for chocolate lovers. Pair it with your favorite toppings or enjoy it on its own for a satisfying finish to any meal.

See also [Delicious Zucchini Pasta Recipe for Healthy Eating](#)

## More recipes suggestions and combination

### **Chocolate Biscuit Cake with Whipped Cream**

Enhance the chocolate biscuit cake by serving it with a generous dollop of whipped cream. The light and airy texture of the cream will complement the dense cake beautifully.

### **Chocolate Biscuit Cake with Fresh Fruits**

Top your chocolate biscuit cake with an assortment of fresh fruits such as strawberries, raspberries, or bananas. The natural sweetness and acidity of the fruits will balance the richness of the cake.

### **Chocolate Biscuit Cake with Ice Cream**

Serve slices of chocolate biscuit cake alongside a scoop of vanilla or any of your favorite ice cream flavors. The combination of warm cake and cold ice cream creates a delightful contrast.

### **Chocolate Biscuit Cake with Nutty Toppings**

Sprinkle chopped nuts, such as almonds or hazelnuts, over the



chocolate biscuit cake for added crunch and flavor. The nuttiness will elevate the cake's taste profile.

### **Chocolate Biscuit Cake in Dessert Trifle**

Layer crumbled chocolate biscuit cake in a parfait glass with layers of custard and fruit for a visually stunning and delicious dessert trifle that is perfect for gatherings.



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