



Long Livo

Queens Chocolate Biscuit Cake

15 min

Prep time

Easy

Difficulty

15 min

Total time

British

Cuisine

8

Servings

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

Calories

5 g

Protein

38 g

Carbs

28 g

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.