

Refrigerator Cake

250g Digestive biscuits
180g Caster sugar
180g Unsalted butter
180g Plain chocolate
120g Raisins
Glace cherries

Topping
180g plain chocolate
60g unsalted butter

- Melt the sugar and butter gently in a saucepan, adding the chocolate broken into pieces and stirring all the time.
- Take the saucepan off the heat and add the raisins, stirring to cover them all
- Add the biscuits broken into odd pieces and stir until all the biscuit is covered with the mixture
- Add as many of the glace cherries as you want and make sure they are covered too
- Put into a lined baking tin or plastic container and put in the fridge
- When it is cooled and appears solid, break the remaining chocolate into a bowl over a saucepan with water. Stir in 60g of butter and mix until it is smooth and liquid.
- Pour the topping over the biscuit base and spread. Put back into fridge to set
- Break into pieces or cut into squares to serve.