

Chocolate fruit and nut refrigerator cake

Ingredients

- 225g/8oz digestive or ginger nut biscuits, broken into small pieces
- 25g/1oz dried cherries
- 25g/1oz glace cherries, chopped
- 25g/1oz dried apricots, chopped
- 25g/1oz dried blueberries
- 25g/1oz sultanas
- 25g/1oz mixed peel
- 25g/1oz flaked almonds
- 175g/6oz dark Belgian chocolate (70% cocoa solids) broken into small pieces
- 140g/5oz unsalted butter
- 3 tbsp double cream

For greasing

- a little vegetable oil

To serve

- ice cream

Preparation method

1. Mix together in a bowl all the ingredients except the chocolate, butter and cream.
2. Place the chocolate, butter and cream into a saucepan over a low heat and allow the chocolate to melt, stirring to combine.
3. Pour the chocolate over the biscuit mix and stir everything well until combined.
4. Meanwhile line a 20cm/8in cake tin with a large sheet of foil pressing it carefully into the tin. Brush the foil with a scant coating of vegetable oil.
5. Spoon the chocolate mix into the foil lined cake tin and push down well. Cover the cake with more foil and place in the refrigerator. Chill for about two hours. Remove from the tin and lift off the foil. Cut into wedges and serve with vanilla ice cream.

less than 30 mins

preparation time

less than 10 mins

cooking time

Serves 8

By Antony Worrall
Thompson

From Saturday Kitchen