

***Her Majesty the Queens favourite afternoon tea cake by far. This cake is probably the only one that is sent into the Royal dining room again and again until it has all gone.***

110g dark or milk chocolate. (For the cake)

110g granulated sugar.

110g unsalted butter. (Softened)

220g Rich tea biscuits.

½ teaspoon butter for greasing.

220g dark chocolate (for coating)

Line a 15cm by 6cm cake tin with cling film and place on a tray

By hand, break each of the biscuits into almond size pieces and set aside.

Cream the butter and sugar in a bowl until the mixture starts to lighten.

Melt the 110g of chocolate and add to the butter mixture whilst constantly stirring.

Gently fold in the biscuit pieces until they are all coated with the chocolate mixture.

Spoon the mixture into the prepared cake tin. Try to fill all of the gaps on the bottom of the tin because this will be the top when it is un-moulded.

Chill the cake in the refrigerator for at least three hours.

Remove the cake from the refrigerator and let it stand while you melt the 220g of chocolate.

Ease the cake up using the cling film and turn it upside down onto a wire cake rack (placed over a tray or large plate.)

Pour the melted chocolate carefully over the cake and smooth the top and sides.

Allow the chocolate to set at room temperature.

Carefully run a knife around the bottom of the cake where the chocolate has stuck it to the cake wire and lift it onto a tea plate.

Decorate as desired.