

Chocolate Refridgerator Cake

This recipe was submitted on behalf of the sixth form of Bartholomew School, Oxford, **U.K.**¹.

A.K.A. **Chocolate Goo**, according to year 8.

Suffice to say, it doesn't decay in the fridge, but it doesn't keep either, at least not in our house.

Darkly Divine Chocolate from the Day Chocolate Company is excellent for this recipe.

Well, here's to a happy birthday:

Ingredients

150 g **FAIRTRADE** plain chocolate

125 g butter

1 (hen's) egg

25 g **FAIRTRADE** sugar

125 g digestive biscuits
approx

Method

Melt the butter and chocolate together in a saucepan over a low heat.

Tip: or put a pyrex bowl over a pan of simmering water to melt the chocolate.

Beat the egg and sugar together in a bowl or jug until foamy, then gradually add the chocolate mixture.

Break the biscuits into small pieces and stir in (along with raisins or sultanas if including).

Grease a 6 inch loose bottomed cake tin. (A 7 1/2 inch diameter works just fine as well).

Tip in the mixture and press it well down with the back of a spoon or similar.

Decorate with spare cherries.

Chill in the fridge overnight (or for about 12 hours).

To serve

Turn onto a plate, and slice.

Variations

Replace 50 gm of the biscuits with 50 gm **FAIR-TRADE** Raisins.

A number of Fairtrade ingredients could be inserted. It is probably best to stick with not-too-chewy dried fruit such as sultanas and raisins.

Substituting Traidcraft Ginger Stem cookies for the digestive biscuits does NOT work.

¹<http://www.fairtradecookbook.org.uk/countries/england.htm>