

Crunchy Chocolate Goo

With the inspiration of a hungry **English**¹ teenager, herewith a cool cake with a **FAIRTRADE** crunch.

Ingredients

- 2 bars Darkly Divine **FAIRTRADE** chocolate
- 125 g butter
- 75 ml **FAIRTRADE** runny honey
- 1 hens egg
- 75 g plain digestive biscuit
- 50 g pecan nuts
- 50 g **FAIRTRADE** sultanas
- 50 g glace cherries

Method

Grease a medium size cake tin, one of those with a moveable bottom.

Melt the butter and honey together in a pyrex bowl suspended over simmering water.

Add the chocolate and stir gently until molten.

Add the egg and beat gently into the mixture.

Add the nuts and fruit and stir.

Break the biscuits into the mix and fold until they are all covered.

Turn the mix into the cake tin, and decorate with any cherries that have not yet been eaten.

Refridgerate overnight.

To serve

Slice and watch it disappear.

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