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by Liz Robb

Recipe: Chocolate, Nut And Cherry Fridge Cake

Ingredients

200g good quality dark chocolate
100g unsalted butter
1 tablespoon of golden syrup
1 large egg
100g ginger biscuits
50g walnuts
50g almonds
1 can of pitted black cherries in syrup
Servings
36
Person

Preparation

1. Lightly grease a square cake tin, about 21cm square, and line with baking parchment.
2. Break the chocolate into small pieces and place in a heatproof bowl over, but not touching, a saucepan of simmering water. Add the butter, also chopped into pieces, and the golden syrup. and stir until everything is melted and well combined.
3. Remove from the heat and allow to cool slightly, then beat the egg in a small bowl before stirring into the mixture.
4. Break up the biscuits, into small pieces but not crumbs, and stir into the mixture.
5. Roughly chop the walnuts and almonds, pulse briefly in a food processor and add to the mixture. Cut 80g of cherries in half and gently stir them in, along with 2 teaspoons of the cherry syrup, until everything is well mixed.
6. Spoon the mixture into the prepared tin and make sure that it is level. Cover and place in the fridge to chill for 4-5 hours, or overnight.
7. Turn the fridge cake out onto a board and peel off the paper. Using a very sharp knife, cut into small squares. Keep chilled until you want to serve them.

Cooks Note

This rich chocolate fridge cake, cut into bite sized pieces, is just the thing to serve with coffee or hand around at parties in the festive season. You can vary the type of biscuits and nuts that you use in this recipe. If you use fresh cherries, just add a little liquid to replace the cherry syrup.