

Prince William's Chocolate Biscuit Cake



In honor of the royal wedding, here's a favorite of the entire British royal family that was chosen by Prince William as his groom's cake for his marriage to Catherine on April 29, 2011.

Image and text courtesy of the DBE Colorado 2021 Calendar

Cake

Ingredients

- 1 lb. semi-sweet dark chocolate, roughly
- chopped (Cadbury's Royal Dark is perfect)
- ½ lb. butter
- Pinch of salt
- 2 tablespoons whipping cream
- 2½ Tablespoons golden syrup
- ½ lb. digestive biscuits, broken by hand into postage stamp sized pieces (McVities can be found at specialty food stores)

Directions

1. Line bottom of an 8" spring form pan or cake pan with Parchment Paper and lightly grease the sides.
2. Melt the butter over medium low heat.
3. Add the chocolate and salt and continue over medium low heat until the chocolate is fully melted.
4. Remove from heat and stir in the whipping cream and golden syrup until smooth.
5. Fold in the broken biscuits and pour into the lined and greased pan.
6. Chill in the fridge for at least 3 hours or overnight.
7. Remove from pan by loosening sides with metal spatula or butter knife dipped in hot water.
8. Remove parchment paper and place on flat bottomed plate.
9. Glaze with chocolate ganache, then decorate with melted chocolate.
10. Refrigerate until serving and store leftover cake in the fridge.

Chocolate Ganache

Ingredients

- ¼ cup whipping cream
- ½ Tablespoon corn syrup
- 4 oz dark chocolate chopped
- 2 oz white chocolate for decorating

Directions

1. Scald the cream in the microwave until almost boiling.
2. Pour over chocolate in a small bowl and let stand for five minutes.
3. Stir until smooth then stir in the corn syrup.
4. Pour over the cooled biscuit cake using a spatula to help cover it evenly.
5. When the ganache has set, melt white chocolate in a small heat proof bowl over simmering water.
6. Spoon into a small plastic sandwich bag and snip a tiny piece off the corner. Pipe lines across cake.

Notes

- It is best to make this dessert one day ahead.
- Serves 12 – Cut in thin slices as it is rich.