

# No Bake Chocolate Cake

## Ingredients

300g plain chocolate  
75g butter  
2 tablespoons golden syrup  
405g can condensed milk  
175g exotic dried or glacé fruits  
125g sultanas  
200g rich tea biscuits



## Method

- Break the chocolate into a saucepan and add the butter, syrup and condensed milk.
- Heat gently, stirring from time to time with a wooden spoon, until the chocolate has melted.
- Cut the fruit into pieces with scissors and stir into the chocolate mixture with the sultanas.
- Put the biscuits into a plastic bag and secure tightly.
- Crush the biscuits with a rolling pin until broken into chunky pieces. Stir into the chocolate mixture.
- Pour the mixture into a loose bottomed tin and press down.
- Chill in the fridge for about 4 hours.
- Remove from tin and cut into slices.

ENJOY!