



Together to stop bowel cancer

## Nadia Sawalha's Chocolate Refrigerator Cake

### Ingredients

450g butter  
450g dark chocolate, broken into pieces (or for a softer more dessert-like cake, half and half dark and milk chocolate)  
4 tbsps milk  
4 medium eggs  
4 dsps caster sugar (or coconut sugar is nice)  
450g broken biscuits  
½ cup chopped mixed nuts  
½ cup chopped glacé cherries  
3 tbsps raisins or sultanas  
Some extra whole cherries for decoration

### Method

Lightly grease a 20cm loose-bottomed cake tin.

Melt the butter slowly.

Melt the chocolate with the milk in a bowl over a pan of simmering water, being careful not to let the bowl touch the water

Whisk the eggs with the sugar and then, drip by drip, whisk in the melted butter. Whisk the melted chocolate into the egg mixture until it is completely absorbed.

Stir in the biscuits, nuts and dried fruits (reserve a few of the biscuits for the top of the cake). Scoop into the cake tin

Push the reserved broken biscuits halfway into the top of the cake and add a few glacé cherries. Place in the fridge until set. Can easily be made the day before.