



## Chocolate Fridge Cake

### Ingredients

50g sliced almonds, roughly chopped  
25g pecans, chopped  
25g walnuts, chopped  
80g sultanas  
80g dried cherries  
220g digestive biscuits  
170g butter, unsalted  
150g dark chocolate (70%)  
4 tablespoons golden syrup



### Method

Prepare the nuts and place in a large bowl with the fruit.

Break the biscuits into small-sized chunks by hand, or with rolling pin and a plastic bag. Add to the fruit and nut mix.

Place a saucepan with hot water on the hob and place a glass bowl on top, making sure the water doesn't touch the bowl.

Place the butter, chocolate (broken into pieces to melt quicker) and the golden syrup into the bowl and stir until melted.

Remove the chocolate mixture from the heat and pour on top of the fruit and nut mix, incorporating it fully with a spoon.

Grease and line with parchment paper or cling film and 28cm cake tin, leaving plenty of extra paper / film to cover the top later. Pour the contents into it, refrigerating for a minimum of two hours to allow it to harden.

If you wish, use shortbread instead of digestive biscuits; or use different sorts of fruit mixes.

Pieces of white chocolate may also be added into the fruit and nut mix, along with miniature marshmallows.



This recipe (by Another cuppa?) is courtesy of [www.Food.com](http://www.Food.com)