

Four Ingredient Chocolate Cake



Equipment

- Small square baking tin (not with a loose bottom)
- Weighing scales
- Mixing bowl
- Wooden Spoon
- Spatula
- Measuring spoons
- Measuring jug
- Food processor
- Baking parchment

Ingredients

- 350 grams of biscuits (e.g. choc digestives and oreos)
- 350ml of warm milk
- 2 tsp baking powder
- Chocolate spread
- Butter for greasing

*this cake is even tastier with a chocolate ganache rather than using chocolate spread- for a chocolate ganache you need 200ml cream, 100 grams of dark chocolate and tsp of butter.

Method

- Preheat your oven to 180 degrees.
- Put the biscuits in a food processor until they are crumbs.
- Mix in the baking powder and warm milk.
- Add to a greased square baking tin, put baking parchment on the base of the tin, DO NOT use a loose bottomed tin.
- Bake in the oven for 15 mins, check if done using a skewer, if not add another 5 mins
- Leave the cake to cool and flip upside down.
- Spread the top with the chocolate spread with a spatula, if making and using a chocolate ganache, pour it over the cake.

