

Caramel & Biscuit Cake

Serves 8

Preparation Time: 10 mins

Cooking Time: None

One layer biscuits, one layer caramel, one layer biscuits, one layer caramel – can it get any better?!

Ingredients

- ❖ 2 packets Tennis Biscuits, about 400g (14 oz)
- ❖ 1 tin (400g/14 oz) caramel
- ❖ 100g (3 oz) Cadbury's Mint Crisp [optional]

Directions

1. Imagine you are building a brick wall. Essentially the cake consists of two different layers.
2. Level A: Place three biscuits next to each other. Slather with caramel and grate some chocolate over it.
3. Level B: Place half a biscuit on each end on top of the caramel, and the other two in the middle. Cover with caramel and grate some chocolate on top.
4. Now continue with A, then B, then A, etc. I ended up with 9 levels in total.
5. When you are done, cover the cake with the leftover caramel.
6. Place the cake in the fridge overnight and enjoy the next day.

Notes

- You don't need so many biscuits but the excess is for backup in case you break some when cutting them in half.
- Tennis biscuits are square, coconut biscuits from South Africa. Feel free to experiment with other varieties.
- Cadbury's Mint Crisp is the brand I use but there are other alternatives out there – just remember the mint should be crystallised, not simply just mint-flavoured chocolate.

For more fabulous recipes visit Greedy Gourmet at:

www.greedygourmet.com