

Tiffin Cake

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A chocolate cake with a difference, moist and sumptuous, why not try out your own version of the tiffin cake on your friends and family. Try adding alternative chopped dried fruit or a drop of liqueur to make your tiffin different and special!!

Prep Time ~ 45 mins	Chilling Time ~ Overnight
Approx Cost ~ £6	Difficulty ~ Easy
Freeze ~ No	Makes ~ 8 Wedges

Tips ~ This can be stored in the fridge for up to 1 week.

Ingredients

125g / 4oz butter, plus extra to grease

50g / 2oz raisins

75g / 3oz pitted dates, chopped

4 tablespoons brandy

200g / 7oz good quality plain chocolate, broken in pieces

3 tablespoons golden syrup

250g / 9oz digestive biscuits, roughly crushed

Grated zest of ½ large orange

Topping:

150g / 5oz good quality plain chocolate, broken in pieces

25g / 1oz butter

Method

- Lightly grease and base line a 20cm / 8 inch round shallow cake tin, about 4cm / 1 ½ inch deep
- Put the raisins and dates into a bowl. Pour on the brandy and leave to soak for 30 minutes.
- Melt the chocolate with the butter and golden syrup in a heavy based pan over a gentle heat. Remove from the heat.

- Add the crushed biscuits, orange zest, raisins and dates, together with any remaining brandy.

- Mix well, pour into the prepared tin and spread evenly. Allow to cool, then chill for 1 hour.

- For the topping, melt the chocolate with the butter in a heatproof bowl set over a pan of simmering water. Stir until smooth, allow to cool, then pour over the biscuit layer.

- Chill in the fridge overnight. Cut into wedges to serve.