Chocolate Biscuit Cake Recipe (no-bake)

- **Difficulty: Easy**
- **Category: Desserts**
- **Cuisine: American**
- **Cooking Method: Blending**

Servings: 8 yield(s)
Prep Time: 20 mins

Ingredients:

- **Tea biscuit**
- **Dutch cocoa powder**
- **Granulated sugar**
- **Water**
- **Vanilla extract**
- **Heavy cream**
- **Dark chocolate**
- **Walnuts**

Instructions:

- **Step 1: Start out with making the chocolate syrup: In a small pan mix together granulated sugar, cocoa powder, and water on low to medium heat.**
- **Step 2: Mix the mixture with a whisk until it's fully melted. Add the vanilla extract and mix for another minute. When the mixture is completely smooth, set the mixture aside to cool for 15 minutes.**
- **Step 3: Break the biscuit into small pieces with your hands or with a food processor.**
- **Step 4: Pour the chocolate sauce into the bowl with the biscuits.**
- **Step 5: Mix well with a wooden spoon until all the biscuit pieces are well coated.**
- **Step 6: Add the mixture into a parchment paper-lined cake pan and press down the mixture with a spoon. Place in the fridge for 30 minutes.**
- **Step 7: Make the chocolate ganache: In a small mixing bowl, pour the heavy cream, and the dark chocolate. Microwave it for 1-2 minutes and let it sit for 10 minutes before mixing.**
- **Step 8: Mix the chocolate ganache well until smooth.**
- **Step 9: Pour the chocolate ganache on top of the biscuit cake and smooth the top with a spoon.**
- **Step 10: Cover with plastic wrap and place the biscuit cake in the fridge for at least 4 hours.**
- **Step 11: Toast walnut in a pan and chop with a sharp knife.**
- **Step 12: Top the cake with the toasted walnuts. Serve next to a coffee or tea, and enjoy!**