










YUMMY EASTER SURPRISE CAKE



Packed with biscuits, sultanas, puffed rice and lots of chocolate, really easy to make and does not need FLOUR which seems so hard to get hold of at the moment

Ingredients				
				
1 tsp vanilla extract	200g biscuit, roughly chopped digestives are good	100g sultana	85g Rice Krispies	
				
300g <u>dark or milk chocolate</u> broken into chunks	100g <u>butter</u> , diced	140g <u>golden syrup</u>	100-140g mini <u>eggs</u> (optional)	50g <u>white chocolate</u> , melted

1. Line a 20 x 30cm tin with baking parchment. Melt the chocolate, butter and golden syrup in a bowl set over a pan of simmering water, stirring occasionally, until smooth and glossy. Add the vanilla, biscuits, sultanas and Rice Krispies, and mix well until everything is coated.
2. Tip the mixture into the tin, then flatten it down with the back of a spoon. Press in some mini eggs, if using, and put in the fridge until set. When hard, drizzle all over with the melted white chocolate and set again before cutting into chunks.