

William's Biscuit Wedding Cake



This recipe is modified from www.bonappetit.com

Serves 16

Butter, for greasing pan

9" springform pan

1 1/2c + 2/3c butter,
softened

30oz bittersweet
chocolate, coarsely
chopped

3/4c heavy cream

3T corn syrup

3T honey

2 ~ 8oz cans McVitie's
Digestives Dark Chocolate
Biscuits, chopped

GLAZE:

8oz semisweet chocolate,
coarsely chopped

1c heavy cream

1T corn syrup

Lightly coat springform pan with butter and line bottom with parchment paper.

Stir butter and chocolate in a large saucepan over low heat until melted and smooth. Stir in cream, corn syrup and honey. Remove from heat; mix in chopped biscuit pieces to evenly incorporate. Pour chocolate mixture into prepared pan and smooth top. Cover and refrigerate until set, at least 3 hours or overnight.

To make the glaze: Place chocolate in a medium bowl. Bring cream and corn syrup to a simmer in a small saucepan over medium heat. Pour over chocolate. Let stand 5 minutes, then stir until melted and smooth. Let cool slightly, stirring occasionally, until glaze is slightly thickened but still pourable.

Wrap a warm, damp kitchen towel around cake pan. Remove pan sides and invert cake onto a cardboard round or the removable bottom from a 9" tart pan. Remove cake pan bottom and peel off parchment paper. Place cake on a wire rack set over a rimmed baking sheet. Pour glaze over cake, allowing it to drip down sides; spread as needed to cover cake. Refrigerate cake until glaze sets, about 30 minutes.

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