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Dutch chocolate biscuit cake

Craving a delicious old-fashioned treat? Dutch chocolate biscuit cake is a rich, chocolatey cake that requires no oven. With a combination of chocolate, butter, sugar, and crunchy biscuits, you can easily make this classic Dutch treat. Perfect with a cup of coffee, as a dessert, or simply as a sweet snack!

This Dutch chocolate biscuit cake recipe is easy to make and only needs some time to set in the refrigerator. Afterwards, you can enjoy a delicious slice of homemade Dutch chocolate biscuit cake.

Boodschappenlijstje



Wilton Recipe Right Large Loaf Pan
23,4x13,3cm

03-3130
€6.28



Callebaut Cocoa Powder Rouge Ultime
1kg

CB754186
€22.79

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FunCakes Chocolate Drops Dark 350g

F30120
€9.85



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.95



FunCakes Acetate Foil 12cmx20m

F83115
€12.25



Ingredients

- 50 g Callebaut Rouge Ultime Cocoa Powder
- 50 g FunCakes Dark Chocolate Drops
- 200 g white brown sugar
- 200 g unsalted butter
- 300 g Graham crackers

Equipment

- Wilton Recipe Right® Cake Pan 23.4 x 13.3 cm
- Patisse Baking Paper Sheets 38 x 30 cm, pack of 20
- FunCakes Acetate Roll 12 cm x 20 m



Step 1: Make the chocolate mixture

Mix the sugar and cocoa powder together with a whisk.

Meanwhile, melt the butter in a saucepan over low heat. Slowly pour the melted butter into the cocoa mixture while stirring continuously. Keep stirring until you have a smooth and even chocolate mixture.

Step 2: Add the graham crackers

Place the graham crackers in a sturdy plastic bag or a clean tea towel. Crush the biscuits by rolling over them with a rolling pin. Make sure the pieces are not too fine; pieces of approximately 1.5-2 cm are perfect.

Add the biscuit pieces to the chocolate mixture and stir until everything is well combined.

Step 3: Let the Dutch chocolate biscuit cake set

Line the cake pan with baking paper. Spoon the chocolate mixture into the cake pan and smooth the top.

Sprinkle the FunCakes dark chocolate drops over the top. Cover the cake pan with plastic wrap and place the Dutch chocolate biscuit cake in the refrigerator for at least 2 hours to set.

Remove the Dutch chocolate biscuit cake from the refrigerator, cut it into slices, and enjoy!