



No Bake Easter Chocolate Loaf Cake

about 12 - 14 Portions



Easy

up to 40 Min.



Ingredients:

For the Loaf:

175 g Unsalted Butter
75 g Light Brown Sugar
50 g Golden Syrup
45 ml Whole Milk
5 ml Dr. Oetker Madagascar Vanilla Extract
1 Dr. Oetker Fine Dark Cocoa Powder
400 g Shortbread Biscuits ,
Broken into chunks
100 g Cake Crumb
100 g Dried Cranberries

To Decorate:

50 g Dr. Oetker 35% Milk Chocolate
25 g Unsalted Butter
Dr. Oetker Mini Wafer Flowers

1 For the Loaf:

Line a 900g (2lb) loaf tin with 2 layers of cling film, so that the ends drape over the sides of the tin. Put half the shortbread in a clean plastic bag. Twist the end closed and smash the biscuits with a rolling pin to crush them finely.

2 Put the butter or margarine, sugar, syrup, milk, Vanilla Extract and Cocoa Powder in a saucepan and heat gently, stirring, until smooth, thick and glossy. Remove from the heat.

3 Put the crushed biscuits in a large mixing bowl and mix in the cake crumbs and cranberries. Break the remaining biscuits into chunky pieces and mix them into the bowl of crumbs and fruit.

4 Carefully pour over the melted chocolatey mixture and stir all the ingredients together until mixed. Spoon into the loaf tin, pressing down well using the back of a spoon, and smooth the top. Leave to cool, fold over the excess cling film, and chill for about 2 hours until set.



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5 To Decorate:

To decorate, carefully remove the loaf cake from the tin using the cling film to help you. Discard the cling film and place the cake on a plate or board.

6 Break up the Milk Chocolate and place in a small heatproof bowl. Add the butter or margarine and 10ml (2 tsp) water. Sit the bowl over a saucepan of barely simmering water and leave to melt. Remove the bowl from the water and mix well. Leave to cool for a few minutes until the icing thickens slightly.

7 Carefully spoon the chocolate icing over the loaf cake, letting it drip down the sides. Leave in a cool place for a few minutes to set. Decorate with Wafer Flowers. Your very chocolatey loaf cake is now ready to serve and enjoy!

Tip from the Test Kitchen

- Store the loaf cake in a cool place or the fridge – it will keep for several days. The icing will be less glossy once it gets cold. Let the cake stand at room temperature for a few minutes after chilling, so that it is easier to slice.
- Use your favourite biscuit in this recipe, your favourite dried fruit or for a sweeter touch marshmallows.
- For a tangy flavour, replace the Vanilla Extract with Dr Oetker Valencian Orange Natural Extract, or alternatively, why not try Dr Oetker Caramel Flavour.
- For a different decoration, melt 25g (1oz) Dr Oetker White Fine Cook's Chocolate and drizzle over the loaf cake once it is freshly iced.

