



Recipe from: [My Catholic Tradition](#)

Rich Chocolate Biscuit Slice

SERVES EIGHT TO TEN

10 oz fruit and nut plain (semisweet) chocolate

9 tbsp unsalted (sweet) butter

3 1/2 oz digestive biscuits (graham crackers)

3 1/2oz white chocolate

Grease and line the base and sides of a 1 lb loaf tin (pan) with baking parchment.

Break the fruit and nut chocolate into pieces.

Place in a heatproof bowl with the butter.

Place the bowl over a pan of barely simmering water.

Stir the chocolate gently until it is melted and smooth.

Remove the bowl from the pan and leave to cool for 20 minutes.

Break the biscuits into small pieces.

Finely chop the white chocolate.

Stir the biscuits and white chocolate into the melted mixture until evenly combined.

Turn the mixture into the prepared tin and pack down gently.

Chill for about 2 hours, or until set.

Cut the mixture into slices.

Store only in airtight container in the refrigerator.

Serve with coffee or tea, or as a dessert.