

Chocolate Ripple Cream Cake



To create a visual delight, slice this divinely easy cake on an angle, cutting across the biscuit, highlighting a clear stripy pattern.

Ingredients

500ml thickened cream (chilled)

250g packet chocolate Ripple Biscuits

1 tbsp. icing sugar

1 tsp. Vanilla extract

Method:

1. In a large bowl, place cream, icing sugar and vanilla extract.
2. Using electric beaters, whip together until stiff peaks form, 4 minutes.
3. Spread a little of the cream along the base of a rectangular serving plate.
4. Starting from the front, hold one Ripple biscuit and lather with cream.
5. Sandwich another Ripple biscuit right beside the first, close enough so that only the cream separates them.

6. Again, coat with cream.
7. Repeat all the way, down the length of the plate, until biscuits are gone.
8. Use any remaining cream to spread evenly over the cake.
9. Wrap loosely with cling wrap, then refrigerate for at least 6 hours to set.