

RECYCLED COOKIE CAKE

(inspired by a recipe from the [Green & Black's Cookbook](#))



- 125g (½ cup) unsalted butter
- 75g (¼ cup) date molasses or golden syrup
- 200g (7oz) dark chocolate (I used 70% Callebaut)
- 1 large (59g) free range egg (as fresh as possible)
- 4 large leftover cookies (original recipe specified 4 digestive biscuits or 8 graham crackers)
- 1½ cups mixed fruit and nuts - I used ½ cup almond slivers and 1 cup combined of dried cranberry, crystallised ginger and glace figs

1. Line a loaf tin with parchment paper. The size isn't really important - I used [this one](#) because it's what I had on hand. In a large mixing bowl, break the cookies into large chunks (not too fine, or they'll disappear in the finished slab). Chop the dried fruit into smaller pieces, then add them and the nuts to the broken cookies.

2. In a small saucepan, melt the butter and date molasses together over a low heat until the mixture begins to boil.

3. In a double boiler, melt the chocolate over simmering water, then add the butter and molasses and mix well to combine.

4. In a small bowl, beat the egg with a fork, then add it in a slow stream to the hot chocolate mixture, stirring constantly to ensure it doesn't curdle. The original recipe refers to this as "pasteurizing" the egg. Do make sure you use the freshest egg you can find, as it won't be cooked any further after this.

5. Pour the chocolate mixture into the cookie mix and stir together gently to combine. Scrape the finished mixture into the parchment lined loaf tin, working it well into the corners of the pan and smoothing the top with a spatula. Allow it to set in the fridge for several hours until hard, then cut into slices with a sharp knife.

This recipe is best stored in the fridge and served cold.

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