

Broken Biscuit Cake

A traditional thrift Scottish recipe! It came about during the time when biscuits were sold loose and grocers sold mixed, broken biscuits at a lower price. This recipe was a good way of using them up and it can be easily made by the kids! Just remember that Scottish Biscuits = American Cookies!

Ingredients:

One pound plain chocolate
One pound of butter or firm margarine
One pound broken mixed biscuits
Half pound chopped mixed roasted nuts
One teaspoon vanilla essence (extract)

Method:

Melt the butter and chocolate together and stir. Mix in the well broken biscuits, nuts and essence/extract and pour into a 10" by 15" baking tin, lined with greaseproof paper (vegetable parchment). Smooth to a level top and leave it to set. Cut into fingers (literally a finger thick).