



Fudge Biscuit Cake

8oz butter
Large tin of condensed milk
12oz caster sugar
1 – 1.5lbs digestive biscuits
4 tablespoons of syrup

Melt butter, condensed milk, sugar & syrup in a saucepan & boil for 5 minutes.

Remove from heat & add crushed biscuits.

Spread in 10-14 inch tin lined with baking paper.

Cool slightly & mark into squares.

Leave in fridge until firm.

Keeps in fridge indefinitely & freezes well.

Can be coated with melted chocolate.

If you add less biscuits it makes it more fudgy!