



This was the groom's cake at Wills' wedding! Chef Carolyn (right) shares her make-at-home version.



SERVES: 16
TOTAL TIME:
2 HRS. 30 MINS.
SKILL LEVEL



PRINCE WILLIAM'S FAVORITE ROYAL CHOCOLATE BISCUIT CAKE

Carolyn Robb, former personal chef to the British royal family, frequently made this cake for **Prince William** and **Prince Harry** when they were kids. "They just loved it," Carolyn says. "The recipe is very simple. However, this treat is not only for children... I have yet to meet

an adult who can resist it!" These days, Carolyn leads culinary tours of the Scottish Highlands that include her preparing a "royal" dinner for guests to enjoy. To find out more, visit: backroadstouring.com/tour-brscrs/a-taste-of-scotland-with-carolyn-robb-former-royal-chef

Ingredients

- 12 oz. butter
- 8 1/2 oz. golden syrup or honey
- 2 oz. unsweetened cocoa powder
- 4 oz. dark chocolate
- 1 tsp. pure vanilla extract
- 6 oz. mixed nuts, pecans or pistachios, crushed
- 3 1/2 oz. soft, dried figs, finely sliced
- 1 lb. 4 oz. graham crackers
- 5 1/2 oz. milk or dark chocolate
- 1 oz. white chocolate
- Assorted chocolate sticks to decorate

Directions:

1. Melt butter and syrup in a heavy pan; do not boil.
2. Remove from heat; add cocoa powder, dark chocolate and vanilla extract, stirring mixture until glossy.
3. Add nuts, figs and graham crackers; mix till combined.
4. Line bottom and sides of 8-inch round or square pan with parchment paper.
5. Pour and press mixture into pan.
6. Let stand to cool at room temperature; cover and refrigerate about 2 hours, until firmly set.
7. When completely set, remove from pan and place on cooling rack.
8. Melt milk and white chocolate separately. Spread milk chocolate onto cake, then drizzle white chocolate on top.
9. Decorate as desired with dark and white chocolate sticks (before chocolate icing sets) so they stick to cake. Slice and enjoy a decadently royal treat!