

Easy chocolate and cookie cake without oven

COOKING
LOVERS TEKA

Raciones para 6

240 g
Marie biscuits

110 g
Butter

250 g
Black chocolate for dessert

900 ml
Whole milk

50 ml
Espresso

2
Cuajada (milk curd powder)

50 g
Sugar

50 g
Chopped walnuts and chocolate for garnish

1 Shred the Marie biscuits and mix in a bowl with butter slightly melted.

2 Spread this mix in a form of 25 cm. Make sure to crush everything well to compact and store in the refrigerator or freezer to harden.

3 For the filling of chocolate cake, heat the milk and coffee over low heat. Add sugar, two cuajada powder and the chopped chocolate pieces. Stir everything until the chocolate melts.

4 When pie filling is creamy, pour it carefully over the biscuit base and leave it to cool before placing in the refrigerator. Once inside, leave for at least four hours or if you can overnight.

5 Unmold the cake at the time of serving and decorate the top with chopped nuts, chocolate or whatever you prefer.

Chef's Notes

<https://cookinglovers.teka.com/en/receta/tarta-facil-de-chocolate-y-galleta-sin-horno/>

