

# The BBQ Baker, Out of the Ord

## Choc Ripple Rum Cake

### Ingredients:

- Choc Ripple Biscuits (2 packets to be safe);
- 600 ml whipping cream;
- Cane Royale Chocolate and Coffee Liqueur;
- Decorations (I like using mini MnM's).



### Method:

1. Prepare your service plate and choose the layout you would like your cake to be in by placing the biscuits on top of each other.
2. Pour rum into a bowl, filling to about 2cm deep.
3. Pour cream into a big bowl and using an electric mixer whip until firm peaks form.
4. Taking a biscuit, dip one side in the rum for a couple of seconds, then using a butter knife smear cream on one side of the biscuit and place the biscuit cream side down on the plate.
5. Repeat, sandwiching the biscuits between layers of cream until you have built your tower.
6. Use the remaining cream to cover and seal the cake and then place in the fridge for 6-8 hours;
7. Just before serving, decorate the cake using mini MnM's (don't do this any earlier as the colour from the candy bleeds into the cream and doesn't look very nice).

### Notes:

- This is one way of making a ripple cake - but there are so many versions of laying out the biscuits - check out google for some inspiration.
- In hindsight - I would've bought more mini MnM's to load up the cake - but you know.... there were only two of us to eat the cake so I tried to be good considering the main meal included three different mini sliders.

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