

Chocolate Biscuit Cake

Y = 4 trays

INGREDIENTS:

4068 g dark chocolate(1)
4068 g sugar
4068 g butter
1800 g eggs
8136 g graham crackers
904 g dark chocolate(2)

Break graham crackers into small chunks.

Cream butter and sugar until light and fluffy.

Melt dark chocolate(1), and mix into butter mixture.

Stream in eggs. Add graham cracker chunks and mix until combined.

Measure 5500g of mix per framed sheet pan, making sure to spread and flatten evenly.

Melt dark chocolate(2), and spread 226g onto each tray of biscuit cake. Use an icing scraper to make a wavy design on top before the chocolate sets.

Let set in fridge before portioning.