**Snowy Pie**

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I recently made a Mississippi Mud Pie for a magazine commission, it was total heaven on a plate (if a little calorific!!!) I decided a white chocolate version would be worth a try, let’s just say it was!

Biscuit base

150g digestive biscuits, crushed (Grahams crackers)

150g custard creams biscuits, crushed

125g melted butter

Filling

75g white chocolate

75g butter

2 eggs

65g caster sugar

100ml double cream

Chocolate Sauce

125g white chocolate

50ml double cream

25ml milk

25g butter

1 tbsp. golden syrup

Cream top

150 ml double cream

½ tbsp. icing sugar

25g white chocolate, grated

20” round (8”) deep cake tin with a loose bottom, greased

Oven preheat 180°C, 160°C Fan, GM4

Biscuit base

1. Place the crushed biscuits in a large bowl, add the melted butter and mix to combine. Tip into the prepared cake tin and press in to the base and up the sides (about 2.5 cm/1” up) use a metal spoon to help do this. Place in the fridge for 30 minutes to set.

Filling

2. Gently melt the butter and chocolate together in a saucepan. Once melted remove from the heat. Don’t worry if the mixture is separated and doesn’t look very appealing!

3. Whisk the eggs and caster sugar together in your mixer for about 5 minutes, after that time the volume would have doubled and the mixture will be creamy. Leave the mixer running on low and slowly pour in the melted chocolate mixture, then pour in the cream. Whisk to combine, then pour onto the chilled biscuit base and bake for 25-30 minutes. It’s cooked when the mix is set and doesn’t wobble any more. Ideally check on it at about 20 minutes, if there is still a wobble and the top is starting to darken in colour, cover lightly with a piece of foil and continue to bake.

4. Remove from the oven and allow to cool for 10 minutes in the tin on a cooling rack. Then carefully remove the tin and cool completely.

Chocolate Sauce

5. Place all of the sauce ingredients in to a small saucepan and heat on medium until all melted, stir to combine as it heats. Remove from the heat and allow to stand for a few minutes, then pour over the top of the cooled filling. Cool completely, then chill in the fridge.

Cream top

6. Place the double cream and icing sugar in your mixer and whisk until it forms stiff peaks that hold their shape, spoon on top of the sauce and sprinkle with grated chocolate. Chill for at least an hour before serving.