

Mosaic Cake

Easy Turkish Mosaic Cake recipe with just 5 ingredients. No-bake chocolate dessert made with biscuits, cocoa, butter, milk and sugar. Perfect with tea!

20 min
PREP

20 min
COOK

40 min
TOTAL

4
SERVINGS

Medium
DIFFICULTY

Mosaic Cake

Ingredients

- 0.6 lb cookie
- 2 egg
- 0.5 tbsp flour
- 1 cup water
- 4 tbsp hazelnut
- 6 tbsp granulated sugar
- 2 tbsp cocoa powder
- 1 pack vanillin
- 0.5 tbsp butter

Instructions

- 1 Prepare the chocolate mixture**

Melt 4 tablespoons butter in a medium saucepan over low heat until completely liquid. Add 6 tablespoons cocoa powder and whisk continuously until smooth and no lumps remain, about 1-2 minutes.
- 2** Add 1 cup milk and 2 tablespoons sugar to the chocolate mixture. Stir constantly over low heat until the sugar completely dissolves and the mixture thickens enough to coat the back of a spoon, about 4-5 minutes.
- 3** Remove from heat and stir in 0.5 tablespoon vanilla extract. Let cool to room temperature, stirring occasionally to prevent a skin from forming, about 15-20 minutes.
- 4 Prepare the biscuits**

Break 1 pack of biscuits into chunky, thumbnail-sized pieces in a large mixing bowl. Keep pieces irregular and avoid crushing them into crumbs to maintain the mosaic appearance.
- 5 Combine and shape**

Pour the cooled chocolate mixture over the broken biscuits. Gently fold together with a large spoon until all pieces are well-coated but still maintain their distinct shapes.
- 6** Line a 9x5 inch loaf pan with plastic wrap, leaving 4-inch overhang on all sides. Transfer the mixture to the pan and press down gently with the back of a spoon to compact evenly.

7 Chill and set

Cover tightly with the plastic wrap overhang and refrigerate for at least 4 hours or overnight until completely firm and set throughout.

8 Serve

Lift the cake from the pan using the plastic wrap. Let stand at room temperature for 5 minutes, then slice with a sharp knife into 1-inch thick pieces and serve immediately.

Tips

Use room temperature ingredients for easier mixing and better incorporation. Cold butter won't melt properly and may create lumps in your mixture.

Don't over-crush the biscuits - aim for pieces about the size of your thumbnail. Too-fine crumbs will make the cake dense, while too-large pieces won't hold together well.

Test the temperature of your chocolate mixture before adding to biscuits. It should be warm to the touch but not steaming hot, as excessive heat will make the biscuits soggy.

Line your pan with plastic wrap before adding the mixture for easy removal and clean slicing. Leave some overhang to help lift the cake out.

For the cleanest slices, use a sharp knife dipped in warm water and wiped clean between cuts. This prevents the chocolate from dragging and creates professional-looking portions.

Allow the cake to rest at room temperature for 10 minutes before serving if it's been in the freezer for extended periods. This ensures the perfect texture - firm but not rock-hard.

Store leftover cake wrapped tightly in the refrigerator for up to 5 days. The flavors actually improve after the first day as they meld together.