

Teacakes

Makes 12

Hands-on Time 10 minutes

Ingredients

- 12 digestives
- 1 portion marshmallow fluff
- 200g chocolate (minimum 70% cocoa solids recommended)

Equipment

- 2 piping bags (one with a wide circular nozzle, one with a narrow circular nozzle)
- Blowtorch (optional)
- Microwaveable bowl
- Microwave
- Spatula
- Baking parchment

Method

1. Pipe the Marshmallow

- Transfer the marshmallow fluff into the piping bag with the wide circular nozzle.
- Pipe domes of marshmallow onto the centres of each digestive.
- Toast the Marshmallow (Optional)
- Use a blowtorch to lightly toast the outside of the marshmallow domes.

2. Melt the Chocolate

- Break 150g of chocolate into a microwaveable bowl. Microwave in 30-second bursts, stirring between each, until melted.
- Add the remaining 50g of chocolate and stir until fully melted and smooth. Let it sit for 5 minutes, stirring occasionally.

3. Coat with Chocolate

- Transfer the melted chocolate into the piping bag with the narrow nozzle.
- Drizzle the chocolate over the marshmallow domes, allowing it to run down the sides.

4. Set and Serve

- Let the teacakes rest on baking parchment until the chocolate sets.
- Once the chocolate has soft-set, transfer the teacakes to a wire rack to fully set. Trim any excess chocolate with a sharp knife if needed.

Tip

- For a fun twist, use a blowtorch to lightly toast the marshmallow before adding the chocolate. This adds a subtle toasty flavour!

Enjoy!