

Wagon Wheels

Makes 12

Hands-on Time 10 minutes

Ingredients

- 24 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 small domes of marshmallow onto the centres of 12 digestives.

2. Sandwich the Biscuits

- Press the remaining 12 digestives onto the marshmallow domes to create sandwiches.
- Toast the Marshmallow (Optional)
- Use a blowtorch to lightly toast the exposed marshmallow edges, being careful not to burn the biscuits.

3. 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.

4. Coat with Chocolate

- Transfer the melted chocolate into the piping bag with the narrow nozzle.
- Drizzle the chocolate over the sides of the wagon wheels, ensuring even coverage.

5. Set and Serve

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

Tip

- For a fun twist, add a thin layer of jam between the marshmallow and the top biscuit before coating with chocolate. Enjoy!