

## Maltesers® Al Cakes (4d6172730a)

### Ingredients

Makes 6 individual desserts in 175ml (6 oz) pudding moulds (tested in [these](#))

#### Biscuits

- 20g self raising flour (2.5 tablespoons)
- 132g plain flour (1 cup)
- 1/8 teaspoon baking powder
- 1/8 teaspoon baking soda
- 1 teaspoon cocoa powder
- 80g butter (5.5 tablespoons)
- 72g light brown sugar (1/3 cup, packed)
- 21g caster sugar (2 tablespoons)
- 1/2 egg lightly beaten (~30g or 2 tablespoons)
- 1/2 teaspoon vanilla extract
- 1 teaspoon golden syrup
- 30g crushed Maltesers (3 tablespoons)

#### Cake

- 57g self rising flour (1/3 cup)
- 30g all purpose flour (1/4 cup)
- 1 tablespoon almond flour
- 1/16 teaspoon baking soda
- 1/4 teaspoon baking powder
- 60g golden caster sugar (1/4 cup plus 1 tablespoon)
- 17g caster sugar (1.5 tablespoons)
- 55g butter (1/4 cup)
- 1 large egg
- 1 1/2 teaspoon milk
- 1/4 teaspoon vanilla extract
- 3/4 teaspoon sour cream
- 1 teaspoon vegetable oil
- 1/2 teaspoon golden syrup
- 20g crushed Maltesers (2 tablespoons)

#### Icing

- 165g butter, room temperature (1 1/2 sticks)
- 330g icing sugar (2.5 cups)
- 3/4 teaspoon double cream
- 1 tablespoon + 3/4 teaspoon golden syrup
- 1 1/2 teaspoons Marmite
- Extra crushed and whole Maltesers for decoration (optional)

## Method

1. Make the biscuit dough. In a medium bowl, whisk together flours, baking soda, baking powder, and cocoa powder. Set aside. In a stand mixer fitted with a paddle attachment, cream room temperature butter with light brown sugar and caster sugar on medium speed until smooth. With the mixer on low, add the egg, vanilla extract, and golden syrup until incorporated. Fold in crushed Maltesers until just combined. Form the dough into a ball, wrap in cling film, and chill in the fridge while you make the cake batter. You can also make in advance and chill the biscuit dough overnight.
2. Preheat the oven to 350°F/180°C. Lightly grease 6 175ml pudding molds and place on a baking sheet.
3. Make the cake batter. In a stand mixer fitted with a paddle attachment, mix both flours, baking soda, baking powder, and both sugars until combined. With the mixer on medium speed, add chunks of room temp butter until the mixture becomes crumbly and no large chunks of butter remain. On a low speed, add egg, vanilla, milk, syrup, oil, and sour cream until combined. Once combined, beat the mixture for about 1 minute on medium speed until pale and creamy, stopping to scrape down the sides. Fold in crushed Maltesers. Set aside.
4. On a lightly floured work surface or between two sheets of parchment paper, roll out the biscuit dough until it is about  $\frac{1}{2}$  to  $\frac{3}{4}$  cm thick. Using a ~7cm circular cutter (you can also use the top of a glass slightly smaller than your pudding moulds), cut out 6 circles of biscuit dough. You may need to form the dough scraps into a ball and re-roll the dough. Set your 6 circles aside.
5. In each greased pudding mould, place a heaping tablespoon of cake batter, smoothing it out with a spatula. It will look like it's not filling the moulds very much, but don't worry. It will rise quite a bit.
6. Bake the cake batter for 7 minutes. Then remove the baking tray from the oven and carefully place 3 Maltesers in the center of each pudding mould, being careful not to touch the hot moulds or baking tray with your hands. Then, place a biscuit dough circle on top of the Maltesers. It should be slightly below the top of the mould.
7. Return baking tray to the oven and bake for an additional 14 - 16 minutes, until the biscuits have started to brown around the edges, and crack slightly on top.
8. Remove from the oven and place pudding moulds on a wire rack to cool. When the pudding moulds are cool enough to touch, run an offset spatula carefully around the top of each mould to loosen the biscuit / cake. You don't need to run it all the way down the sides, only about 1cm to loosen the dessert from the side. Flip the moulds onto a flat

surface and the dessert should release. Let the cakes cool completely before icing.

9. Make the icing. In a stand mixer fitted with a paddle attachment, mix room temperature butter on medium speed until creamy. Add half of the icing sugar and mix until combined. Then add the double cream, mix until combined, and then add remaining icing sugar. Once combined, add the golden syrup, stopping to scrape down the sides to make sure it gets incorporated. Then, add the Marmite and mix to an even color.
10. Ice the cakes as desired, adding additional crushed and whole Maltesers to decorate.  
Enjoy!