Molten Chocolate Maltesers Cake
RECIPE

Molten Chocolate Maltesers Cake



TIME	90 mins
INGREDIENTS	9 items
MAKES	14 servings

An ooey gooey chocolately cake topped crunchy Maltesers balls and hazelnuts, making it the ultimate decadent dessert.

INGREDIENTS

- 125g Milk chocolate, finely chopped
- 85g Unsalted butter, cut into small cubes
- 50g Cocoa powder
- 50g Plain flour
- 1tsp Baking powder
- 150g Light brown sugar
- 1Tbsp caster sugar (or light brown sugar)
- 4 Medium eggs
- 175g Fat free yoghurt
- 80g Maltesers, roughly chopped
- 40g Blanched roasted hazelnuts, roughly chopped

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COOKING INSTRUCTIONS

1. In a heatproof bowl, melt 100g of the chocolate, 75g butter, 40g of cocoa powder and 75ml of water, by placing it over a pan of gently simmering water (or with 30 sec blasts in the microwave). Once melted, mix until smooth.
2. Pre Heat the oven to 160C fan / 180C / gas 4.
3. In a bowl, mix the flour and baking powder until evenly combined and then set aside.
4. Using electric beaters, whisk the eggs and light brown sugar for 5-6 mins, until creamy and tripled in volume.
5. Fold about a quarter of this sugar-egg mixture into the chocolate mixture, along with the yoghurt. Then, fold this all into the rest of the egg mixture.
6. Sieve the flour on top and carefully fold through, taking care not to over mix!
7. Scrape the mixture out into a greased and lined 20cm tin and bake for 20-35 mins (depending how molten you want the middle to be and how strong your oven is). Even with the longer cooking time, it should be slightly wobbly in the middle. Leave to cool for at least 20 mins.
8. Melt 25g of chocolate, 10g of cocoa powder, 10g of butter, 1tbsp of caster sugar and 35ml of water in a heatproof bowl, by setting it over a pan of gently simmering water (or with 30 sec blasts in the microwave), then mix until smooth.
9. Pour this melted chocolate mixture onto the cake and spread to the sides.
10. Sprinkle and coat with the Maltesers and the chopped hazelnuts, and there you have it! A decadent dessert!

Column 1	Column 2
Figures per 72g serving	
Kcal	239
Fat (g)	13.1
Saturates (g)	6.6
Carbs (g)	24.3
Sugars (g)	20.6
Fibre (g)	1.2

Column 1	Column 2
Protein (g)	5.4
Salt (g)	0.22

More Recipes Like This



Easy Maltesers Tiramisu

Cooking time

25 mins

Ingredients

9 items



Maltesers Key Lime Pie

Cooking time

50 mins

Ingredients

8 items



Maltesers Bunnies and M&M'S chocolate bark

Cooking time

30 mins

Ingredients

6 items



Maltesers Cookie Cake

Cooking time

90 mins

Ingredients

9 items



Maltesers Millionaire Shortbread Gold Bars

Cooking time

90 mins

Ingredients

10 items

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