

Biscoff Chocolate Lava Cakes – Makes 15**Ingredients:**

Macphie Vegan Chocolate Cake Muffin Mix	1.000Kg
Water	0.475Kg
Vegetable Oil	0.270Kg
Vegan Glycerine	0.075Kg
Biscoff Spread	15 tbsp

Method:

1. Scoop out 15 tablespoons of Biscoff spread and roll into 15 balls, set onto a tray and set in the freezer for at least 30 minutes
2. Preheat the oven to 180°C
3. Place the cake mix into a mixer and add the water, vegetable oil and glycerine
4. Mix on a slow speed for 1 minute, scrape down well
5. Mix on a medium speed for 6 minutes
6. Once combined fill the ramekins half full with the chocolate batter
7. Take the Biscoff balls out of the freezer and push 1 into the middle of the batter in each tin
8. Bake in the oven at 180°C for 30 minutes