

**Biscoff S'more Cupcakes****Ingredients:**

Mississippi Chocolate Muffin Mix	1.000Kg
Vegetable Oil	0.250Kg
Water	0.435Kg
Biscoff Spread	0.120Kg
Mather's White Malow Russe	0.500Kg
Water	0.100Kg
Biscoff Biscuits	8

**Method:**

1. Place the Mississippi Chocolate Muffin & Cake Mix into a bowl along with the water and vegetable oil on a low speed for 1 minute then scrape down
2. Beat for a further 6 minutes on medium speed and mix for a final minute on a slow speed
3. Deposit into cupcake cases
4. Bake at 180°C for 22 minutes
5. Once the cupcakes have baked and cooled, melt the Biscoff spread slightly in the microwave
6. Core the centre of each cupcake and fill with the Biscoff spread using a piping bag
7. To make the Mallow topping – mix the Mather's White Mallow Russe with water and heat until the mallow has dissolved or the temperature reaches 60°C
8. Place in a mixing bowl and with the whisk attachment mix for 10 minutes until stiff peaks form
9. Transfer the mallow into a piping bag and pipe onto each cupcake
10. Using a blow torch lightly toast the mallow until golden brown
11. Finish with half a Biscoff Biscuit