

Gingerbread Pudding Bombs

Ingredients:

Biscoff Spread	0.180Kg
Macphie Ginger Sensation	1.000Kg
Water	0.350Kg
Vegetable Oil	0.250Kg
Dates	0.100Kg
o.t.t® Toffee Dessert Topping	0.300Kg
Dobla Decorations	12

Method:

1. Place the Biscoff spread into a piping bag and pipe 15g blobs onto a baking tray and place in the freezer to set
2. Place the Ginger Sensation, water and oil into a mixing bowl fitted with a beater
3. Mix on slow speed for 1 minute, scrape down. Mix for a further 4 minutes on medium speed
4. Deposit the mix into domed moulds
5. Take the Biscoff spread out of the freezer and place them into the ginger mixes, ensuring that the Biscoff is fully covered
6. Bake at 180°C for 25 minutes
7. Remove from moulds and squeeze the Macphie o.t.t® Toffee Dessert Topping top of the desserts
8. Add a Dobla decoration to each dessert



**Serving suggestion – with Honeycomb Ice-cream*