

CUSTARD LAVA CAKES IN A MUFFIN TIN

Ingredients

For the Lava Cake

½ carton Parmalat Vanilla Flavoured Custard 1L
1 box store bought vanilla cake mix
Extra ingredients stated on the cake mix box (milk, eggs, oil)

Serving suggestion

Fresh berries
Vanilla ice cream
Icing sugar

Makes: 12 lava cakes

Method

For the Lava Cake

1. Pour the Parmalat Vanilla Flavoured Custard into an ice tray. Fill 12 holes and freeze until set (3 hours - overnight.)
2. Preheat the oven to 170°C and grease a 12-hole muffin tin.
3. Remove the custard cubes from the freezer 15 minutes before baking. This will ensure the custard cubes come out of the ice tray easily.
4. Prepare the vanilla cake batter by following the box instructions. Ensure the batter is thick and not too runny. (The custard cube shouldn't fall down through the batter to the base of the tin).
5. Spoon the batter into the muffin tin, filling each hole just under halfway.
6. Remove the custard cubes from the ice tray and add one to each muffin hole. Add another large spoon of cake batter to each muffin hole, covering the custard cube.
7. Bake the lava cakes until golden and cooked through, 15-17 minutes.
8. Allow the lava cakes to cool for 2 minutes before carefully removing them from the muffin tin.

