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## 'fool them all' fondants

Struggle making the perfect chocolate fondant? Cheat! Make a simple chocolate sponge and push a Lindor in the top before putting in the oven... melting middles everytime.



- 50g butter
- 50g plain chocolate
- 125ml milk
- 8g coca powder
- 150g self-raising flour
- 0.5 tbsp bicarbonate of soda
- 112g golden caster sugar
- 1 free-range egg
- 6 Lindor chocolates

Heat the oven to 180°C/160C fan/gas mark 4, and grease 6 mini pudding tins.

First, melt the butter and chocolate together over a pan of simmering water.

Whisk the rest of the cake ingredients in a bowl until smooth, then beat in the chocolate and butter mixture.

Divide the mixture between the 6 mini pudding tins, then push a Lindor chocolate into the centre of each one.

Bake in the oven for about 15-20 minutes.

Crown with a dollop of Rodda's Cornish clotted cream and enjoy!

Time: *preparation, 20 minutes | cooking, 20 minutes*

Makes: 6

## **products used**

farmhouse Cornish butter (<https://www.roddas.co.uk/things-we-make/product/farmhouse-butter/>)

Cornish clotted cream (<https://www.roddas.co.uk/things-we-make/product/clotted-cream/>)

<https://www.roddas.co.uk/recipes/recipe/fool-them-all-fondants/>

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