

## Toffee Mouse Cups

Sunflower oil, for greasing

125g salted plain pretzels

50g icing sugar

75g butter, melted

1 bar (28g) milk chocolate with crunchy almond caramel centre (see Chef's Corner)

1 ½ tablespoons luxury toffee or toffee fudge sauce, plus extra for drizzling

175g full fat soft cheese

75ml double cream, firmly whipped

Preheat oven to 190°C/fan 170°C/Gas 5.

1. Brush wells of **Deluxe Mini-Muffin Pan** with sunflower oil using **Chef's Silicone Basting Brush**.
2. Finely chop *half* of the pretzels in **Manual Food Processor** until coarse crumbs form. (Don't worry if there are some small unbroken pretzel pieces.) Place in **Classic Batter Bowl**. Repeat with remaining pretzels. Add icing sugar and melted butter; mix well.
3. Spoon about 1 tablespoon of pretzel mixture into each well of pan. Press down with **Mini-Tart Shaper** to form indentations. Bake for 5 minutes.
4. Meanwhile, finely chop chocolate bar using **Chef's Knife** on **Cutting Board**.
5. Mix 1 ½ tablespoons toffee sauce, soft cheese and chopped chocolate bar in cleaned batter bowl. Gently fold in whipped cream until well combined.

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6. Spoon filling into large resealable polythene food bag (see Chef's Corner), seal and cut off one corner.
7. Place kitchen paper underneath **Stackable Cooling Rack** to prevent sticky work surface.
8. Remove pan from oven to cooling rack; let stand 2 minutes. Carefully loosen edges of pretzel cups and remove them from pan to cooling rack; cool completely (see Chef's Corner).
9. Pipe filling evenly into cups. Pour additional sauce into a small resealable polythene food bag. Cut a small tip off one corner and drizzle over cups. Best eaten on day they are made.

Nutrients per cup: Energy 422kJ/101kcal, Protein 1.1g, Carbohydrates 9.4g, Sugars 4.3g, Fat 6.8g, Saturated fat 3.5g, Fibre 0.1g, Salt 0.3g

### **Chef's Corner**

Choose a milk chocolate bar, about 5mm thick, with a crisp caramel centre the texture of brittle toffee. Alternatively substitute with 30g milk chocolate with a honeycombed centre.

Use the cleaning tool from the **Garlic Press** to loosen pretzel cups from pan.

To easily fill the polythene food bag with filling, place the corner of the bag in the Manual Food Processor bowl and fold over the edges. Spoon the filling into the bag and remove the bag from the processor. Secure with a Twixit! Clip.

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