



GIANT WAGON WHEEL

PREP 20 mins

CHILL 1 hr 55 mins

COOK 30 mins

SERVES 10

Instructions (part 1)

Line the base of two 20cm springform cake tins with parchment paper and set aside.

Sift the flour into a large bowl and add the cubed butter. Rub everything together until the mixture resembles breadcrumbs. Stir in the sugar, then add the vanilla and egg yolk and mix again. Use your hands to bring the dough together into two large discs, then wrap in cling film and chill for 30 minutes. Heat your oven to 180C / 350F.

Lightly dust a clean work surface with flour. Use a rolling pin to roll out the discs into thick circles, then gently place into the prepared tins. Your dough may break up a bit, but press into the tin and fill any gaps with leftover dough. Chill for 10 minutes in the freezer, then bake for 25-30 minutes until cooked through and golden. Leave to cool for 10mins before removing the springform to cool completely.

Place 100g of the dark chocolate into a heatproof bowl set over a pan of simmering water. Make sure the bottom of the bowl doesn't touch the water. Stir every so often, until the chocolate has completely melted. Line a new baking tray with parchment paper, and place one of the biscuit rounds on the tray. Spread the melted chocolate evenly over one of the biscuits, then place in the fridge to set.

Once the chocolate has set, remove the chocolatey base from the fridge and place it chocolate side down on a plate or board. If you have latex gloves, put them on and prepare your dough scraper (if using) by greasing it with butter.

Put the marshmallows in a microwavable bowl and microwave on 600W for 2-3 minutes (in 1 minute bursts) until runny.

N.B. You'll need to work quickly once the marshmallows have melted as they firm up very quickly!

Ingredients

For the biscuit base

400g plain flour
350g unsalted butter
170g caster sugar
1 tsp vanilla extract
1 large free-range egg yolk

For the filling and topping

1 bag Epic Snax Giant Toastin' Marshmallows
3 tbsp raspberry jam
300g 70% dark chocolate

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Instructions (part 2)

Scrape the melted mallow out of the bowl and onto the biscuit base, then using a palette knife to spread it to the edges. Add the jam and spread it over the marshmallow evenly. Place the other biscuit on top, press down gently to sandwich everything together nicely, then chill in the fridge for 15 minutes to firm up.

Meanwhile, put the remaining chocolate into a heatproof bowl, and set over a pan of gently simmering water. Allow to melt, stirring every so often. Once melted, remove from the heat.

Take your wagon wheel out of the fridge and place it on a wire rack with a baking tray underneath it. Pour the chocolate over and spread it evenly across the top with a palette knife, allowing it to dribble over the side. Spread the chocolate around the edge until the wagon wheel is completely covered, letting any excess drip through the wire rack.

Chill the wagon wheel in the fridge for at least 1 hour so the chocolate firms up. Serve it straight from the fridge for a crunchy, cold and refreshing summer dessert.

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