



Mrs Crimble's Hot Raspberry Dessert

Serves 6-8

Preparation time: 15 minutes

Cooking time: 20 minutes

You will need:

6-8 ramekins or small heart-shaped cake tins

Mrs Crimble's Muffin & Sponge Mix

1 egg

100ml water

70g (2½ oz) melted butter or dairy-free margarine

300g (10½ oz) fresh raspberries



1. Preheat the oven to 190°C (170°C for fan assisted ovens) / 375°F / Gas Mark 5. Meanwhile, whisk Mrs Crimble's Muffin & Sponge Mix together with the melted butter, egg, and water.
2. Place most of the raspberries (reserving a few for garnishing) at the bottom of the ramekins, and pour the cake mix over the top, leaving 1cm of room at the top.
3. Place on a baking sheet and bake for 20 minutes or until a skewer inserted in the centre of the sponge comes out clean.
4. Remove from the oven and allow to cool slightly, loosen the edges of each cake with a knife, and turn upside down onto individual plates. Garnish with a few fresh raspberries, or serve with hot custard.

Share the love with this scrumptious and very easy to make Hot Raspberry Dessert from Mrs Crimble's!

These instructions are given as a guide only.