



# Mocha Self Saucing Puddings



DIFFICULTY: EASY



PREPARATION TIME: 20  
MINUTES



COOKING TIME: 15 -18  
MINUTES



SERVES: 6

## Ingredients

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1 cup self raising flour  
1/4 cup dutch cocoa  
1/3 cup caster sugar  
60g butter, melted  
1 egg  
1 tsp vanilla essence  
200ml buttermilk  
1/3 cup finely chopped bittersweet  
chocolate

### Sauce

1 tbsp instant coffee  
300ml boiling water  
3/4 cup brown sugar  
2 tbsps dutch cocoa

## Method

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Preheat oven on CircoTherm® to 180°C and lightly grease 6 x 200ml individual ramekins.

Sift flour, cocoa and caster sugar into a mixing. Whisk melted butter, egg, vanilla essence and buttermilk together. Make a well in the centre of the flour then whisk in buttermilk mixture, mixing until smooth. Fold in chopped chocolate.

Divide mixture evenly between ramekins. Stand ramekins on a baking tray – this will make it easier when putting puddings in and out of the oven.

### Sauce

Dissolve coffee in the boiling water then add brown sugar and cocoa, stirring until mixture is combined.

Carefully pour mixture over the back of a metal spoon directly onto pudding batter.

Bake for 15 – 18 minutes or until puddings are firm and sauce forms underneath the cake mixture. Stand for 5 minutes before serving.

Serve with thick cream, ice cream or custard.

## Notes

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