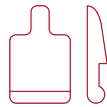




Chocolate and Raspberry Fudge Pudding



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 55 MINUTES



SERVES: 10-12

Ingredients

- 2 cups self-raising flour
- 1/2 cup cocoa powder
- 1 cup castor sugar
- 125g butter, melted
- 270ml can light coconut milk
- 2 eggs, lightly beaten
- 2 tsp instant coffee dissolved in 1 tbsp boiling water
- 1 1/2 cups fresh or frozen raspberries

Sauce

- 1 cup sugar
- 1/2 cup cocoa
- 2 cups boiling water

Icing sugar, for dusting

Vanilla ice-cream or thick cream, to serve

Method

Preheat oven on CircoTherm® to 150°C.

Sift the dry ingredients into a large bowl and stir through the sugar. Make a well in the centre and add the butter, coconut milk, eggs and coffee, whisk gently until well combined.

Spread the mixture into a greased 32 x 25cm shallow baking dish then scatter the raspberries over the mixture.

For the sauce, combine the sugar and cocoa and spoon evenly over the surface of the pudding. Carefully pour the 2 cups of water over the top and bake for 55-60 minutes or until the pudding is cooked through and cake on top is firm.

Dust with icing sugar then spoon the pudding and sauce into serving bowls with ice-cream, cream or both. Serve immediately.

Notes
