



Chocolate self-saucing pudding recipe



DIFFICULTY: EASY



PREPARATION TIME: 10
MINUTES



COOKING TIME: 30 - 40
MINUTES



SERVES: 6

Ingredients

Pudding

90 g butter, softened
¾ cup caster sugar
1 tsp vanilla extract
2 eggs
1 ½ cup self raising flour
3 tbsp cocoa
¾ cup milk

Sauce

½ cup caster sugar, extra
3 tbsp cocoa, extra
2 cups boiling water

Method

Preheat the oven on CircoTherm® 160°C and grease a 2 litre casserole dish. Place butter, sugar and vanilla in a bowl and beat until fluffy with an electric mixer. Add the eggs and beat until well combined.

Fold in the sifted flour and cocoa alternatively with the milk. Put the mixture into the prepared dish.

Combine extra sugar and cocoa and sprinkle over the pudding mixture.

Carefully pour the boiling water on to the pudding, over the back of a large metal spoon. Bake for 30-40 minutes. Allow pudding to stand for 5 minutes before serving. Serve with ice-cream or double cream.

Notes

This recipe is prepared with NEFF's CircoTherm®. | We use Australian tablespoons and cups: 1 teaspoon equals 5 ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. | All herbs are fresh (unless specified) and cups are lightly packed. | All vegetables are medium size and peeled, unless specified. | All eggs are 55–60 g, unless specified.