



Mocha Self Saucing Puddings



DIFFICULTY: EASY



PREPARATION TIME: 20
MINUTES



COOKING TIME: 15 -18
MINUTES



SERVES: 6

Ingredients

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

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