

# Chocolate Self Saucing Pudding

**Serves:** 4

**Recipe source:** taste.com.au

**Preparation time:** 10 minutes

**Cooking time:** 40 minutes

## Ingredients:

1/2 cup milk

1 egg

80g butter, melted, cooled

1 cup self-raising flour

2 tablespoons cocoa powder

1/2 cup brown sugar

## Sauce:

2 tablespoons cocoa powder, sifted

3/4 cup brown sugar

1 1/4 cups boiling water

1/2 cup water

## What to do:

1. Preheat oven to 180°C/160°C fan forced.
2. Grease a 1.5L capacity ovenproof baking dish.
3. Melt butter.
4. Combine milk, butter and egg in a jug and lightly whisk.
5. Sift flour and cocoa into a large bowl.
6. Stir brown sugar into dry ingredients.
7. Slowly add milk mixture to dry ingredients, whisking until well combined and smooth.
8. Combine cocoa powder and brown sugar for sauce in a small bowl.
9. \*Boil water in kettle.
10. Spoon pudding mix into baking dish. Smooth top.
11. Place dish onto a baking tray (optional).
12. Sprinkle combined sugar and cocoa over pudding.
13. \*Slowly pour boiling water over the back of a large metal spoon to cover pudding.
14. Bake for 35 to 40 minutes.

## Notes:

- \* denotes Adult supervision required.
- When making this recipe egg-free, substitute each egg required with a mixture of:  
2 tablespoons water

2 teaspoons baking powder  
1 teaspoon vegetable oil