

Molten Chocolate Pudding



A delicious treat. Super indulgent but very easy to make –

perfect for cold Sunday afternoon.

Ingredients

150g unsalted butter

150g golden caster sugar

3 eggs

30g cocoa powder

1 pinch of salt

1 tsp baking powder

200g self-raising flour

$\frac{1}{2}$ tsp ground cinnamon

$\frac{1}{2}$ tsp ground cloves

zest of 1 orange

100ml whole milk

100g 70% dark chocolate, roughly chopped

For the Sauce

300ml boiled water

25g cocoa powder

100g soft brown sugar

Method

– Preheat the oven to 180°C / 160°C with a fan.

– Add the butter and sugar to a bowl and beat until creamy.

– Add the eggs and beat for 2 minutes.

– Add 30g cocoa powder, salt, baking powder, flour, ground cinnamon, ground cloves, orange zest, and whole milk to the bowl. Beat for 2 minutes until smooth.

– Grease a deep baking dish with butter and add the cake mix.

– Add the chopped chocolate and swirl it into the cake mix.

– Mix the water, 25g cocoa powder, and soft brown sugar in a large jug.

– Pour the sauce gently over the cake mix.

- Put the dish in the oven for 45 minutes.
- Once cooked, remove the pudding from the oven and let it sit for 5 minutes.

Serve with double cream or a scoop of vanilla ice cream!