

# Chocolate self saucing pudding, with cream

**Equipment:** large pudding dish, bowls, spoon, scales, measuring cups and spoons, electric beater.

## **Ingredients:**

1 cup self raising flour  
pinch of salt  
1/4 cup cocoa  
3/4 cup white sugar  
1/2 cup milk  
1 tspn vanilla essence  
40g butter, melted

## **to serve:**

200ml cream  
1/2 tspn cinnamon  
dash of vanilla essence

## **Sauce:**

3/4 cup brown sugar  
1/4 cup cocoa  
1+3/4 cups hot water {use kettle}

oven 180c

## **Method:**

In to a large bowl sift flour, salt and cocoa. Add sugar, mix well. Stir in milk, vanilla and melted butter, mix until smooth. Spread evenly into greased, oven proof dish. In the same bowl combine brown sugar and cocoa. Sprinkle over top of pudding mix. Pour hot water into bowl and swish around to clean (this helps to wash bowl, and gets ALL the mix into pudding!), then carefully pour over pudding. Bake for 50 to 60 minutes.

Whip cream, cinnamon and vanilla essence with electric beater until stiff, but not butter !!! . Serve with pudding.  
OR, serve with vanilla ice cream.