

Chocolate fudge pudding

Ingredients

Plain flour – 110g

Cocoa powder – 20g

Pinch of salt

Baking powder – 10g

Butter - 110g

Castor Sugar – 110g

2 Eggs

Vanilla essence – 1 tsp

Sauce

Sugar – 110g

Cocoa powder – 20g

Hot water – 280ml



Method

1. Place the butter and sugar together in a mixing bowl and beat until light and fluffy.
2. Crack the eggs into a jug and whisk together with the vanilla.
3. Slowly fold in the flour, baking powder, cocoa and salt. Mix until you have a smooth mixture.
4. Spread the sponge mixture into a medium depth baking tin, and place to one side for later.
5. In a saucepan place the water, cocoa, sugar and whisk together. Heat until the sugar has dissolved.
6. Pour the sauce over the sponge mixture in the tin.
7. Bake the pudding in the oven 160°C fan, 180°C non fan or gas mark 4 until the sponge is well risen and all the liquid has been absorbed, this pudding will have a lovely sauce in the centre when served.
8. Best served warm with a hot vanilla sauce or custard.

