

Matt Preston's chocolate self-saucing pudding

| Ingredients | Equipment |
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| <ul style="list-style-type: none">• 1 cup (150g) self-raising flour• 1 cup (220g) caster sugar• 1/2 cup (50g) cocoa powder, plus extra to dust• 60g unsalted butter, melted, cooled• 1/2 cup (125ml) milk• 1/2 tsp vanilla extract• 1 egg | <ul style="list-style-type: none">• Metric spoon & cup measures• 6 cup capacity baking dish• Sifter/sieve• Small bowl |
| <ol style="list-style-type: none">1. Preheat the oven to 160°C. Grease a 1.5L (6-cup) capacity ovenproof baking dish.2. Sift the flour, 1/2 cup (110g) sugar and 1/4 cup (25g) cocoa into a bowl and stir to combine. Make a well in the centre. In a separate bowl, whisk melted butter, milk, vanilla extract and egg. Gradually pour into the well, then fold to combine.3. Spread mixture evenly into prepared dish. Combine remaining 1/2 cup (110g) sugar and 1/4 cup (25g) cocoa and sprinkle over the top of the pudding. Carefully pour 2 cups (500ml) boiling water over the top of the pudding.4. Bake for 30-35 minutes until the top is firm. Stand for 10 minutes to cool slightly.5. Dust the warm pudding with extra cocoa and serve immediately with vanilla ice cream. | |