

Self saucing Chocolate Pudding

<p>Ingredients</p> <ul style="list-style-type: none">• Butter, to grease• 3/4 cup (175g) caster sugar• 1 cup (150g) self-raising flour, sifted• 2 tbsp. cocoa powder, sifted• 50g butter, melted• 1/2 cup (125ml) milk• 1/3 cup (60g) brown sugar• 2 tsp. cocoa powder, extra• 1 cup (250ml) boiling water• Ice cream, cream or custard, to serve(optional)	<p>Equipment</p> <ul style="list-style-type: none">• Measuring spoons• Measuring cups• 1 big bowl• 1 sifter• oven proof pudding dishes
<p>What to do</p> <ol style="list-style-type: none">1. Preheat oven to 180°C. Grease 4 x 1 cup (250ml) ramekins or ovenproof dishes.2. Combine the caster sugar, flour and cocoa in a bowl. Add the butter and milk, and stir until well combined.3. Divide the mixture among the ramekins and smooth the surface. Combine the brown sugar and extra cocoa. Sprinkle evenly over the mixture.4. Gently pour boiling water over the tops of the pudding. Bake for 25 minutes or until skewer inserted comes out clean. Serve with cream, ice cream or custard.	