

Chocolate Espresso Puddings



Ingredients

1 cup self-raising flour

2 tbsps cocoa

¼ cup brown sugar

1 egg, lightly beaten

½ cup milk

60g butter, melted

5 tbsps brown sugar, extra

150ml boiling water

3 tps instant coffee granules

Method

Grease 10 espresso glasses.

Sift the flour and cocoa into a medium size bowl. Stir in the brown sugar. Combine the egg, milk and melted butter. Add to the dry ingredients and mix well.

Divide the batter evenly among the espresso cups.

Using the extra brown sugar, sprinkle 2 teaspoons over each pudding. Combine the boiling water and the instant coffee and stir to dissolve. Pour an even amount over each pudding.

Place the puddings onto the universal pan and place on shelf position 2. Select Microwave Combination 4D Hot Air, 190°C with 180W microwave. Cook for 15 minutes.

Serve with a dollop of cream.