

# Chocolate Self Saucing Pudding

Serves 8

## Ingredients

120g Butter, melted  
1 cup Milk  
½ cup Caster Sugar  
2 Eggs  
2 cups Self-Raising Flour  
½ cup Cocoa  
½ cup Cocoa, additional  
½ cup Caster Sugar, additional  
2 cups Boiling Water

## Method

Mix melted butter, milk, sugar and eggs together in a food processor or whisk in a bowl.

Sift flour and cocoa together, then add to the liquids and process on a low speed until well combined.

Pour this mixture into a 2 litre microwave safe dish that has been lightly buttered and sprinkled with a little caster sugar.

Place the additional cocoa and sugar into a bowl and whisk in boiling water until smooth, then pour this over the pudding mix.

Place into the oven on the microwave safe rack with a universal tray underneath.

Cook on microwave heat, 600W for 10 minutes or micro combi power, 4D

Hot Air at 160°C, 340W micro power for approx. 16 minutes.

Serve with your favourite ice-cream, flavoured yoghurt or cream.

**VARIATION:** To make this a mocha pudding, add 1 tbsp instant coffee powder to pudding mix and 1 tbsp instant coffee powder to sauce mix.