

SAUCEY CHOCOLATE PUDDING

Ingredients

1 cup self-raising flour
 $\frac{3}{4}$ cup sugar
2 dessertspoons cocoa
 $\frac{1}{2}$ cup milk
1 tsp vanilla
30g butter (or margarine)
 $\frac{3}{4}$ cup brown sugar (firmly packed)
 $\frac{1}{4}$ cup extra cocoa
 $1\frac{3}{4}$ cups hot water

Method

Sift flower, sugar and cocoa. Make well in centre and gradually stir in combined milk, vanilla and melted butter. Put into lightly greased baking dish. Sift brown sugar and extra cocoa together, then sift over mixture. Pour over hot water. Bake in moderate oven 50 minutes.

Cook's Comment

This is a homemade version of the self-saucing packet puddings. A must for chocoholics, it is absolutely delicious with cream, ice-cream or custard.

Contributor

Margaret Price