

## TASTE WITHOUT WASTE

### Chocolate Self-Saucing Pudding

Serves 6-9

#### **Ingredients**

60g unsalted butter, cubed  
½ cup milk  
¾ cup caster sugar  
1 tsp vanilla essence  
1 cup self-raising flour  
2 tbsp cocoa powder, divided  
¾ cup brown sugar  
1 ½ cups boiling water  
Icing sugar to dust

#### **Method**

Preheat oven to 180C. Grease a 6 cup (1.5 litre) capacity ovenproof dish.

Set a medium sized pot over low heat and add the butter and milk. Warm, stirring, until the butter is just melted.

Remove the pot from the heat and stir in the caster sugar and vanilla essence. Sift together the flour and half of the cocoa powder into the butter mixture. Stir to combine.

Use a spatula to gently scrape the mixture into the greased dish and sprinkle the remaining cocoa powder and brown sugar over the batter. Slowly pour the boiling water over the back of a wooden spoon and onto the batter.

Carefully transfer the dish to the oven, trying to not 'slop' it around too much (otherwise, the sauce will bake/burn onto the upper edges of the dish). Bake for approximately 40 minutes or until a skewer inserted into the spongy-cake part comes out clean. Don't insert it all the way, otherwise it will come out sticky from the sauce!

Set the dish on a wire rack and leave to rest for 5 minutes. Dust with icing sugar.

Serve warm with cream, custard or vanilla ice-cream.

Will keep for 2-3 days and can be gently reheated in a moderate oven (or in the microwave if you're desperate for a quick sugar fix!)

*Source: Barely adapted from Australian Women's Weekly: Get Real, Make a Meal.*

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