Self Saucing Pudding

A rich, fudgy chocolate pudding that magically creates its own sauce as it bakes — easy to make, impossible to resist!

Recipe supplied by a2 Milk®.

Ingredients

Topping

1 cup (175g) brown sugar, loosely packed

1/4 cup (30g) cocoa powder, unsweetened

1 1/4 cups (315ml) boiling water

Batter

3 cups plain flour (all purpose flour)

3 tsp baking powder

1 cup white sugar, preferably caster

3/4 cup cocoa powder, unsweetened

Pinch of salt

1 1/2 cup a2 Milk® full cream

150g margarine, melted

3 eggs

3 tsp vanilla extract

Method:

1. Preheat oven to 170°C (standard) / 150°C (fan forced / convection).
2. Grease a large baking dish with butter.
3. Topping
4. Whisk brown sugar and cocoa in a bowl. Set aside.
5. Pudding
6. Whisk flour, baking powder, caster sugar, cocoa powder and salt in a bowl.
7. In a separate bowl, whisk together the margarine and a2 Milk® full cream, then whisk in the egg and vanilla.
8. Pour the egg mixture into the flour mixture. Mix until combined - it will be a thick batter.
9. Spread into baking dish. Sprinkle with sugar / cocoa mixture. Shake gently to spread out thinly.
10. Carefully pour the hot water over the back of a dessert spoon all over the top of the pudding.
11. Transfer to oven and bake for 45 minutes, or until the top of the cake springs back when poked lightly. The top will be a bit crusty, like the top of brownies.
12. Remove from oven, stand for just a few minutes, then serve immediately.