



CHOCOLATE CARAMEL SELF SAUCING PUDDING

DIFFICULTY: Easy | SERVES: 6 | READY IN: 45 minutes

The ultimate cold evening dessert! This chocolate caramel self saucing pudding is studded with white chocolate and pockets of caramel. Remove a spoonful to discover all the delicious sauce underneath. Yum!



PUDDING

- 1 1/4 cups plain flour (190g)
- 3 Tbsp cocoa powder
- 2 tsp baking powder
- 1/2 cup brown sugar (100g)
- 100g butter (3.5oz)
- 1/2 cup milk (125ml)
- 1 egg
- 100g white chocolate, roughly chopped (3.5oz) *optional*
- 380g canned ready to use caramel (13.4oz)

SAUCE

- 1 1/2 cups boiling water (375ml)
- 1/2 cup brown sugar (100g)
- 3 Tbsp cocoa powder

TO SERVE

- Vanilla ice cream or whipped cream

1. PREPARE PUDDING

Preheat oven to 170°C (340°F) fan bake. Grease a 25cm / 10in round (or 20cm x 25cm / 8in x 10in rectangular) ovenproof dish with a little butter.

2. Sift flour, cocoa and baking powder into a large bowl. Stir in sugar. Place butter in a medium-sized heatproof jug and microwave in short bursts (stirring in between) until just melted. Add milk and egg and whisk with a fork to combine. Gently stir butter mixture and chocolate into dry ingredients until well combined.

3. Spoon batter into prepared dish. Place caramel in a bowl and whisk until smooth. Set aside approximately one third of the caramel to serve with the cooked pudding. Make holes in the batter and fill with remaining caramel. Gently smooth batter over the top.

4. MAKE SAUCE

Combine boiling water, sugar and cocoa powder in a jug. Slowly pour sauce over the back of a large metal spoon on top of the batter.

5. Bake for 30 minutes, until pudding bounces back when gently pressed in the centre.

6. SERVE

Serve pudding immediately with vanilla ice cream or whipped cream and a spoonful of the remaining caramel.



WINE MATCH: Try a Ruby Port.

CHOCOLATE CARAMEL SELF-SAUCING PUDDING RECIPE NOTES

GLUTEN-FREE OPTION: Use plain gluten-free flour and make sure your baking powder and chocolate are gluten-free.

INGREDIENT SWAPS / NOTES: You could make this as a regular chocolate self saucing pudding. Leave out the caramel and swap the white chocolate for milk or dark chocolate chips (or omit chocolate altogether).

STORING AND REHEATING: Leftover pudding won't be as saucy because the pudding will absorb some of the sauce. Store in the refrigerator and reheat individual portions in the microwave.