

30 minutes

Makes 1 large pudding or 3-4 small ones

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Ingredients

- ½ cup (60g) cocoa powder + extra for dusting
- ⅓ cup (80g) butter
- 2 eggs
- 2 egg yolks
- ½ cup (110g) castor sugar
- ¼ cup (40g) cake flour
- 2 heaped Tbsp (about 40ml) peanut butter

Method

1. Spray a 10cm round mould or soufflé dish with nonstick spray and dust with extra cocoa powder. Shake off the excess and set aside.
2. Melt butter over medium heat.
3. Add cocoa powder and mix until well incorporated.
4. Remove from heat and cool slightly.
5. Cream eggs, yolks and sugar in a bowl for about 8-10 minutes.
6. Fold in chocolate mixture until fully incorporated, then fold in flour and mix until smooth.
7. Preheat oven to 170°C.
8. Spoon mixture into prepared pudding mould.
9. Add about 4 heaped teaspoons of peanut butter to the fondant centre (or 1 spoon per ramekin).
10. Bake for 15-17 minutes (or 12-15 minutes in ramekins).
11. Serve immediately.

### **GOOD IDEA**

Replace cocoa powder with 1 slab (150g) dark chocolate, chopped. Melt with the butter before folding into the egg mixture.

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